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SUPERB KITCHENS

All that's new and fabulous - and what really works page 143

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Fact of the month: Half of all *NZ House & Garden* readers use their mobile phone more than their home phones (Source: Nielsen CMI Q4 2014-Q3 2015)





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SALLY WEARS A DIANE VON FURSTENBERG DRESS FROM MUSE; MAKE UP BY ROCHELLE NOBLE; STYLING BY CLARE GROVE; PHOTOGRAPH BY JANE USSHER.

From the editor

HE OTHER DAY, for no particular reason, the traffic on the way to work was abysmal. My son, Ben, was driving; I was in the passenger seat, checking emails on my phone. The first one I looked at was about NZ House & Garden's online content. "Gosh, that video about the tiny 14sqm home has had almost 90,000 views," I gloated to Ben.

"Of course it has," Ben said, all patient and calm as if he was explaining something to a child. "That's the sort of house people are interested in."

What he actually meant was that Lily Duval's tiny, built-on-the-smell-of-an-oily-rag Christchurch home is the sort of house he and his friends are interested in. Ben is 24. He's got a good job and a circle of friends who are just starting to think about buying their first homes. Occasionally they'll sit on our deck, drink beer and toss around the options.

They don't talk about threebedroomed budget houses in the suburbs, or inner-city do-ups, like we did at that age. Far too expensive.

They talk about yurts; homes made from containers; shoebox apartments in the inner city. Their minds leap around the edges of the impenetrable, unforgiving Auckland property market, looking for a way in. They are resourceful kids: their ideas are lateral and creative.

Now creative homemaking, as I am always telling people, is what we are about at *NZ House & Garden*. We celebrate clever Kiwis who have a gift for creating lovely, liveable spaces, and share their best ideas with all of you.



Mostly, of course, we feature regular homes and apartments. But, these days we count it as editorial gold when we find something like Lily Duval's special little place: an outside-the-square home that is clever, beautiful – and also affordable for people like Ben and his friends.

We've had some good leads for places like this, including one that came in an email the day of the terrible traffic. It was from Ken Cochrane in Queeenstown, who wanted to tell me about his son Edward's clever double-duty, study-and-surfing caravan (see it on page 16). "It's a great wee story," Ken told me. "We thought it might inspire people looking for a way into the market."

And that's exactly what we want to do too – so if anyone in your family has come up with a smart, affordable housing solution, we'd love to hear from you.

(By the way, you can view the video of Lily Duval's tiny home on *NZ House & Garden*'s YouTube channel and pop in and see it on our Christchurch house tour – see page 158 to find out more.)

Enjoy this issue.

Sally DUGGAN



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BEHIND THE SCENES

JAN CHILWELL

SUB-EDITOR

After 12 years at NZ House & Garden, Jan signs off with this issue. We'll miss her grammatical expertise, meticulous eye for detail and skill as a writer and book reviewer. We've also benefited from her thorough knowledge of interior design – whether it's the characteristics of the art deco period or the work of a particularly influential designer. In her farewell issue, Jan writes about a house designed by her grandfather, BC Chilwell (she's photographed on its balcony). "Sadly I never met him; Charlie, as he was known, died before I was born. But I grew up with his buildings and houses and when my friend Rosalie Stanley, who's



an architect with Salmond Reed, told me she was working on one of his houses I was delighted to be able to visit it and write this story." Read it on page 54.



CATHY HORTON EVENT SPONSORSHIP MANAGER

Cathy Horton is new to the NZ House &

Garden House Tours team this year and has contributed plenty of innovative ideas for making these our best tours yet. She's

been key to the introduction of the House Tour Hubs, where tourgoers will have the opportunity to meet editor Sally Duggan, subscribe to the magazine at a special, tour-day price and enter to win some amazing prizes. Cathy is also planning to do some reconnaissance on the tours. "I'm about to repaint my home, so I'll be taking lots of notes on paint colours!" Find out more about the house tours on page 158.



THANKS A BUNCH

Art director Richard Brunton raided his sister Deelia's flower-filled Wellington garden before setting out to style the light-filled kitchen of Bridget Foley's Karori villa for this month's cover image (see her whole home on page 18). "Deelia has beehives in her garden, so she grows all these amazing wildflowers for them," says Richard, who was particularly taken with the towering purple Verbena bonariensis. It wasn't just flowers that Deelia contributed; a red crystal bowl and crystal cake stand from her own home feature alongside pieces from Bridget's collection.

PHOTOGRAPH: PAUL McCREDIE STYLING: RICHARD BRUNTON CREDITS: Large Kartell vase and bowl with tomatoes from Backhouse Interiors; all other items stylist's and homeowner's own.





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TALKBACK

YOU SAID IT

Editor Sally Duggan's email newsletter asked for your feedback on the magazine and your favourite covers:

Kate Kelly won a year's subscription to NZ House & Garden with this thoughtful contribution: "I'm one of those many Aucklanders who can't afford to buy in this turbulent market so I love reading stories that showcase people who've used their creative nous to make something beautiful and functional, for example converting a warehouse, barn or shed."

I love houses made with not a lot of cash but plenty of love and clever ideas. – *Jan*

More renovations of small homes please (eg old-style ownership flats/units), as many young couples starting out are faced with these as first homes. – *Barbara*

My favourite articles are about people taking the road less travelled or a leap of faith into something new. If we all had the nerve I suspect the world would be a better place! – *Brigid*

More sustainable housing articles – small houses, green eco-housing, eco-innovation, smart solutions to climate change. – *Sara*







HERE'S HOW YOU VOTED

In first place was our January 2015 cover, a clear winner: "It's lovely... under an umbrella, looking out to the sea, it's everyone's dream." – Nola

Second place, September: "This lovely person had the courage to use such an amazing colour palette; I dream of owning a wee cottage so I could do the same." – Linda

Third place: "The October cover was perfect for announcing the arrival of spring. The colours gave me such a lift and said 'spring is here, people!" – Rachel

I love the balance of lavish luxury and everyday homes that gives us inspiration and belief that we can improve our own homes and gardens no matter what our budget! – *Davina*

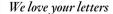
I love to flick through a brand new issue "pet spotting" – there are some wonderful photos of pets enjoying their beautiful homes/gardens. – *Anna*

As a very keen gardener, I love to see the magnificent gardens you feature belonging to passionate people who dedicate every spare moment they have to gardens. – *Victoria*



A canny caravan

I thought your readers might be inspired by our 20-year-old son's retro caravan. Edward, who is a student at Lincoln, purchased a cool 1974 caravan. His idea was to refurbish it, then live in it to save rent. On weekends, he turns it into a beach house for surf trips. I helped with the building and electrical work, and his mother made the soft furnishings. *Ken Cochrane, Queenstown*



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DETAIL OF THE MONTH

A combination of elegance and functionality took our eye this month in the form of Phil and Robyn Hinton's beautifully decorative aluminium bronze stairway screen on page 68. We like the fine balance between the blunt horizontals of the treads and the hint of Moorish opulence in the design of the screen. We imagine light falling through it and patterning the wall. This is the sort of detail that adds presence to a prosaic space.



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THIS PAGE Bridget in her sparkling new kitchen, which appears on the cover; the glass-based table lamp is from Freedom; at the near end of the bench is a special pull-down flap that conceals power points. **OPPOSITE** Looking from the kitchen, with its Kartell Ghost bar stools, through to the original sitting room; Bridget's collection of Crown Lynn, Wedgwood and Shorter & Son white ceramics stand out on shelving painted a double-strength shade of Resene's dark grey 'Tuna'; they are surrounded by "my favourite things" - her large collection of design, art and cookbooks.

T IS NOT OFTEN a bad back can have a positive side, but in Bridget Foley's case, perhaps it did. Her glamorous yet family-friendly Karori villa is testament to her skill as an interior designer – a role she took up after her nursing career was cut short by a back injury.

In hindsight, the two occupations aren't completely poles apart, she says. "I know a few nurses who have ended up in interior design: it may be because both jobs are people-focused. You have to be able to read people well, especially if you are in their personal space."

Bridget had always been fascinated by design, poring over interiors magazines as a child and redecorating her own bedroom in full-blown Laura Ashley florals. But as a school leaver in New Zealand, she didn't see it as a career option: to her,

interior design seemed like something glamorous that only happened overseas.

But, with her nursing career at a standstill, she returned to her first love, enrolling in a four-year Diploma of Interior Architecture at CIT in Upper Hutt. Her plans were again cut short when her then husband was transferred to London in her final year. But this was where her career really took off: she was accepted into the Inchbald School of Design in 1994, a prestigious course whose high-profile alumni include Nina Campbell and Kelly Hoppen.

"I had a fantastic year," she says. "The course was all about getting the bones right first: they believe you must learn the classics first to get the scale and balance right before you can do anything modern." >







THESE PAGES (clockwise from top) Bridget and Clara in the sitting room on a George Smith couch from London; the rabbit portrait is by local artist Joanna Braithwaite. The sitting room mixes classic and contemporary, with a Stephane Rondel metal side table next to a traditional armchair in purple velvet, an antique French armoire and acrylic Kartell stools by the fireplace; the winged lamps on the mantelpiece are by British designer Stephen Ryan. One of a pair of glass and iron lightshades, bought in Hawke's Bay but probably from Morocco, is reflected in an antique mirror. >











On graduation Bridget was snapped up by a company designing five-star hotels around the world and ended up as head of their residential department, working on high-end houses where budgets and flying designers overseas to source antiques and art were not an issue. She later went on to work for another company focusing on contemporary residential design.

But, when she returned to New Zealand in 2002, with a young family, life needed to take on a different pace. (Lily is now 16, Rosie 11 and Clara three and a half.) Within a few years, Bridget was house-hunting in Karori, where her daughters were happily settled, and fortune smiled on her. A home she had often admired came on the market. "I used to live nearby and always thought this house [which is elevated from the street with a wide return verandah] looked gorgeous. It was originally divided into two flats and I noticed it was being renovated back into one house." >













She knew it had highly desirable features: high ceilings, a wide entrance hallway and ornate carved archways. But she also knew there were things she would change immediately.

"It was all oiled wood, all lovingly restored – but to me it was very brown and dark." So out came the paintbrush and the skirtings and architraves disappeared under Resene 'Bianca'. "I feel a bit guilty about it... I ripped up the (beige) carpet too and painted the floor white."

Chunky brass light fittings were replaced with Kartell shades and her own mix of classic and contemporary furniture, art and objects (including a substantial collection of white ceramics: Crown Lynn, Wedgwood and more), helped transform the house.

Lack of budget and time meant the "tiny and gloomy" kitchen and laundry at the rear of the house was left alone for several years. But, with a new baby on the way, there was an urgent need for more functional spaces. >





THIS PAGE A London friend gave Bridget the dramatic dried moss topiary spiral in the entrance hall; the painting to the left is by New Zealand artist Nigel Wilson. **OPPOSITE** (clockwise from top left) In the hallway outside the master bedroom, an antique print features the coat of arms of a Lord Foley (no known relation). The return verandah at the front of the house was one of the features that first attracted Bridget; the lounger is covered in a Westbury outdoor fabric. An antique Chinese cabinet, bought in Hong Kong, is used as a coat cupboard; the painting is by local artist Dean Proudfoot. The renovated and enlarged family bathroom has Resene 'Tuna' on the walls, marble mosaic floor tiles and a translucent Philippe Starck stool for storing bath toys.

Bridget designed the sparkling rear kitchen/dining/living extension herself, reorienting the kitchen and extending out into the garden. She also added a fourth bedroom and enlarged the family bathroom. It was completed in 2014. "We lived in the house while renovating. It was fun, like camping, and the builders were gorgeous; they made it really easy."

She had the window joinery copied exactly, so the new spaces flow seamlessly from the old part of the house, and even insisted the builders leave the nail holes showing in the new floorboards and create gaps in the boards so they matched those in the rest of the 1907 house. "They thought that was hilarious."

In this light-filled extension, with its soaring ceiling and perfect proportions, there is evidence of the way Bridget juggles work and family. A small child's easel and desk sit at the end of the pristine marble bench and Bridget's home office, full of tempting fabric swatches and more, is tucked neatly off the sitting room, allowing for family-friendly hours.

"I love this room," she says, looking around the open-plan living space, with its French doors opening to the garden and a huge light well above the bench. "We all seem to gravitate here." Her designer's eye relishes the nifty hidden power points and the wall of panelled, handle-free cupboards. "I was determined to have the doors hand-painted – so much better than spray-painted."

For the rest of us, though, the room simply has the elusive feel-good factor.

For more of Bridget's work, see bridgetfoleydesign.com. \blacksquare









02 A

BEST MONEY SPENT: Making the kitchen/living space larger and adding large windows, French doors and a skylight. There used to be five of us and a large Labrador squashed into a tiny kitchen. Once we added a few of the children's friends, it was chaos!

A TIP FOR OTHER HOMEOWNERS: Get the bones right – space planning is key – followed by a good lighting plan with dimmers on every light.

BEST MOMENTS IN THE KITCHEN: When my friends and family are over with their children and the doors are all open into the garden and the children run in and out.

A QUOTE I OFTEN USE: "Life is short" (sadly brought home to me when my gorgeous father died suddenly aged 52). Also Jackie Kennedy said, "If you bungle raising your children, whatever else you do well doesn't matter very much." I have this pinned to my office wall, with photos of my children. It reminds me why I work!

HAPPIEST DAY IN THIS HOUSE: Bringing Clara home as a newborn and waiting for her sisters to arrive home to see her.

FAVOURITE LOCAL RESTAURANT: I tend to spend a lot of time at Floriditas in Cuba Street as it is near the Wellington Design Library and Designmade, where I am constantly sourcing fabrics.

Bridget Foley













THIS PAGE The huge chest of drawers came from an old haberdashery store in Dunedin; the mirror and the large jar with a Chinese temple foo dog on the lid were brought here from England by Jann's great-grandparents; the Victorian button-back chair is covered in bright blue leather, which was upholstery from a decommissioned NAC aircraft. **OPPOSITE** (clockwise from top) Jann likes to be surrounded by her treasures; the small wooden box on the table in her open-plan living area was handcrafted by an Italian prisoner of war and given to Jann's father, Doug McPherson, during World War II. The old photographer's tripod brass lamp came from the US. A series of framed black and white photographs remind Jann of her time living and practising homeopathy in Nepal. Jann's passion for horses is evident, with horse statues throughout the house.



ANN McPHERSON'S HOME was once a battered orange campervan that had carried travelling Kiwis round the Europe and UK circuit at least twice, before being sold again outside the New Zealand High Commission in London.

In 1980, she and her husband bought it. And then, with Jann's young children, Gretel and Oliver, they spent three and a half years on the road, her children gaining first-hand knowledge of geography, history, cultures and languages.

By the time their campervan lifestyle ended, Jann's boot collection had grown to 15 pairs, vying for space in the little campervan, much to her now former husband's consternation.

She remembers exasperating him further by insisting on buying an enormous bowl for £6 in Malta, which eventually made it to New Zealand, unscathed. More than 35 years on, it takes pride of place in the kitchen of her recently built Nelson home.

On the afternoon I visit Jann, I can hear her boot-clad feet tap, tapping down the wooden stairs. She swings open her bright orange front door, waves away my efforts to remove my shoes and tells me she's had a horrible thought.

"You might take one look and think you've walked into a junk shop or a museum," she says. "I tend to put things where it feels right. I'm not into that matchy-matchy style of design." >









Artwork that speaks of far-flung cultures adorns the walls on either side of the staircase behind her, which leads up to a high-ceilinged, rectangular space. The contents of this loft-like room – an eye-widening, visual overload – could never be described as matchy-matchy. Jann's collections of art, antiques and books are ever-expanding as her travels continue and every item offers the promise of an intriguing story.

"I find these wonderful things because I don't travel like a tourist. Travelling alone forces you to talk to the locals and keep away from the tourist trails. I stay put for a while too."

Her intrepid journeys include riding a Royal Enfield motorcycle from India into Bhutan with a small group of keen motorcyclists; a two-week Arabian horse trek in Australia and a month walking the 800km Camino trail through Spain.

Jann has lived in Fiji, the Cook Islands, Greece, South Korea and Perth, where she settled for 16 years. There, she attained a degree in nutrition and another majoring in homeopathy and iridology. She went on to open her own homeopathic clinic and taught for five years at Perth's Academy of Natural Therapies. >

THIS PAGE Jann treasures the blue, white and grey artwork at left, *Bad Day in Paradise*; it was painted by her son Oliver when he learned of his sister Gretel's death; the book collection has grown so much Jann stacks books on and under tables.

OPPOSITE (clockwise from top left) The drum was a \$5 bargain at Nelson's Sunday markets. Jann on one of her mother's chairs. The delicate horse and rider sculpture came home with Jann from a period living in South Korea. Jann says she couldn't live without daisies of all varieties and roses, "overblown and plonked in a vase".

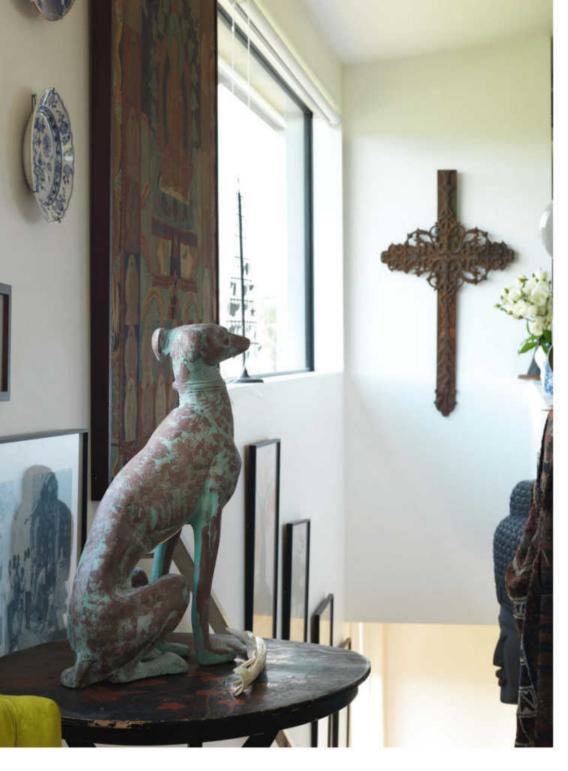
"ALL I NEEDED
WAS A SUNNY,
OPEN SPACE
WITH SHELVES
FOR MY BOOKS
AND A BEDROOM
BIG ENOUGH
FOR ME AND
MY BOOTS"











THIS PAGE Jann spotted the dog statue in the doorway of an ironmonger's shop in Corfu and convinced the owner to sell it; a 300-year-old Buddhist painting on canvas (a thangka) hangs behind the dog at the top of the stairs, across from an antique iron cross from France.

OPPOSITE (clockwise from top left) A green Chinese chest in the master bedroom is adorned with golden butterfly motifs. A few of Jann's boots in front of a giant framed mirror bought at the former Obelisk store in Nelson (Jann has seen similar ones in Bali). The rosewood hall table is an antique card table, complete with a fold-out, green-felted top. Purchasing the native timber for the stairs and entire upper level of her house was the best money Jann spent: "An historic Nelson building was being demolished and I was lucky enough to buy the boards." Jann used a bowl made years ago by a local potter and a rustic slab of timber to create a handbasin for her quest loo.

Her love of travel has taken her to Nepal, where she worked at the Himalayan Healing Centre, and to Calcutta's infamous slums. She also studied and practised acupuncture in Sri Lanka.

Eventually returning alone to her hometown of Nelson, Jann bought and renovated several houses before deciding, two years ago, to build.

Atop the ridge above Tahunanui Beach she found the perfect spot, which now affords her views to the Grampian ranges, the western ranges and Tasman Bay.

"I drew a sketch for the architect. It was just a glass box. I told him all I needed was a big shoebox of a place with few walls and doors – a sunny, open space with plenty of shelves for my books and a bedroom big enough for me and my boots. At least a third of my books are natural medicine books. Books are good for the soul and boots are good for the soles."

Jann has lost count of how many pairs of boots she owns. They fill a very large basket on her bedroom floor and seven more pairs (her current favourites) stand in a tidy row, as though waiting to be the day's chosen ones.

On both levels of the house, between the paintings on every wall, are framed photographs. Some are reminders of Jann's travels; many are of Gretel, who died in Perth, at just 24. >













Q&A

BRAVEST THING I DID AROUND THE HOUSE: Building it! So many people told me not to do it, but that just strengthened my resolve.

BEST BUDGET TIP: White paint is pure simplicity – and it goes a long way; it's a great backdrop.

IF THERE'S ONE THING I COULD DO DIFFERENTLY: The power box sits on the wall by the front door like a body guard.

BEST THING ABOUT THE BUILD: The warehouse-style is so open, light and bright. The builder, Garry Nott (of Tasman Homes) really listened and communicated. I can honestly say there were no hiccups – except for that power box.

BEST WALK IN THE NEIGHBOURHOOD: The paths that meander all over the Tahunanui Hills – to the beach and beyond.

 ${\it FAVOURITE\,LOCAL\,SHOP:}\, {\sf Page\,\&\,Blackmore\,-\,books,}$ of coursel

Jann McPherson



"I DREW A SKETCH FOR THE ARCHITECT. IT WAS JUST A GLASS BOX. I TOLD HIM ALL I NEEDED WAS A BIG SHOEBOX OF A PLACE"

"I was living in Nepal at the time and, when I returned there after Gretel's funeral, the monks honoured her with a ceremony, sending her spirit across the Himalayas. I like having her photographs around me. I say a cheery good morning to her every day."

Other treasured possessions include a 300-year-old Tibetan thangka (a Buddhist painting), a handcrafted metal dog discovered guarding an ironmonger's doorway in Corfu, an ornate iron cross rescued from an abandoned French monastery and a 200-year-old Venetian glass chandelier that now illuminates her kitchen.

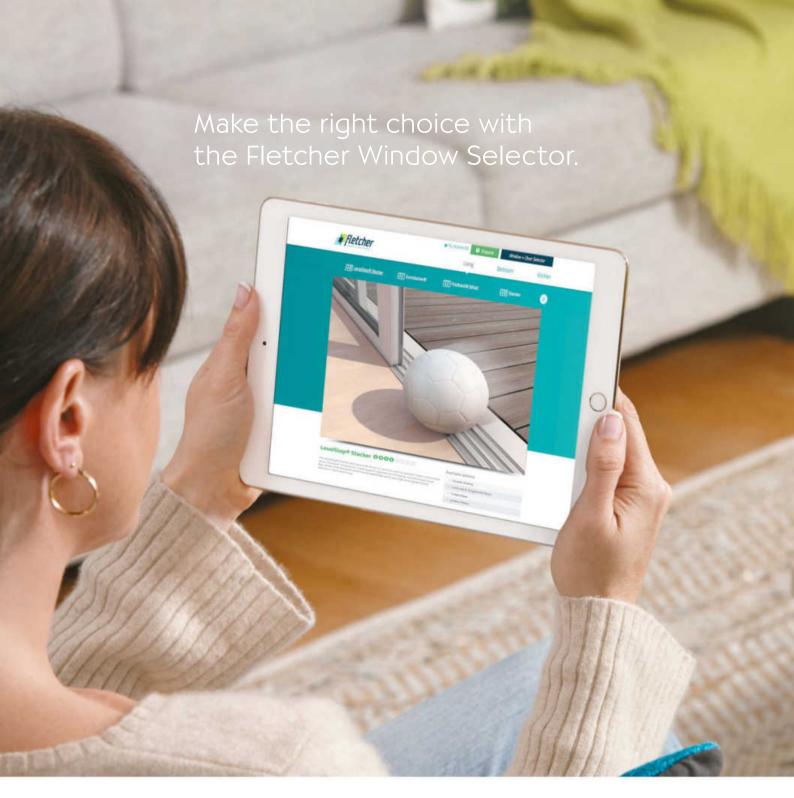
"I've always followed my own sense of style," says Jann. "Even when I was a teenager, I turned up to my senior school ball wearing a chambray denim dress when everyone else wore chiffon, floaty numbers. My father was a bit cross after getting a call from the principal, but he quietly said, 'Don't tell your mother I said this, Jann, but I like your spirit."



THIS PAGE Architectural designer Chris Nott listened well to Jann's request for a big, open-plan shoebox of a place, with plenty of windows to afford her uninterrupted views from the front of the house to the sea and the mountains and, from the back, to the Grampian ranges.

OPPOSITE (clockwise from top left) The choice was blue or orange for the front door, but Jann had no hesitation; orange is "so happy," she says. The little wire chair was picked up in a garage sale: "It's not actually that comfortable," Jann says. The glass-fronted deck is Jann's favourite spot, especially in the evenings when the sun is setting and she can watch the planes coming in to land.





Whether you're renovating your home or building a new one, the Fletcher window and door selector will inspire you to express the way you want to live. Featuring clever innovations like the Foldback® Bifold and LevelStep® Sill, you can discover how spaces

can be transformed through, light, ventilation and indoor/outdoor flow. You can even create a wish list of windows and doors with technical specifications, which you can save and share with others. See it in action at windowselector.co.nz

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NEWS MARCH

Intriguing snippets from our trend-spotters

COMPILED BY ANDREA WARMINGTON



MINI MIRACLES

If you haven't yet been introduced to Annie Sloan's Chalk Paint, now's the time to give it a try. The British paint expert has just released her Mini Project Packs, which are a great first taste of this miraculous paint, which completely dispenses with prepping and priming. The Mini Project Pack includes everything you need to complete a small project, such as a chair or bedside table: two small project pots of Chalk Paint in colours of your own choice, a small pure-bristle Annie Sloan brush and clear and dark wax for finishing your masterpiece. Annie Sloan Mini Project Pack \$123.95; find your nearest stockist at unfolded.com.



DESIGN CLASSIC: SMEG 50S

Smeg's 50s-style appliances – instantly recognisable for their rounded retro lines and distinctive colours – have become cult objects around the world, starring in everything from films to art installations. Such is their popularity that these appliances – from the iconic FAB28 refrigerator (launched in the late 1990s) to their cute-as-a-button toasters – now have their very own website, smeg50style.co.nz. Subscribe to *NZ House & Garden* and you could win your own collection of Smeg 50s – see page 140 for details.



TIME WARP

Citta Design has turned back the clock for its latest collection. "Beautiful Utility" takes its cue from the functional yet fashionable style of 1970s Berlin. Cushion covers (from top) \$49.90, \$59.90 and \$84.90 from cittadesign.com.



FOR THE BIRDS

Kiwi ceramicist Gidon Bing's bird house would make a stylish shelter for feathered friends. It's one of a range of gorgeous offerings from his new online store. Bird house \$120 from gidonbingceramics.com.



THE COLOUR CURE

Bored with beige? Miss Lolo's Tamzyn Adding shares the sentiment, which explains why the Miss Clementine couch from her latest collection is about as far away as you can get from off-white; it's upholstered in six different sherbet shades of velvet. Miss Clementine couch from \$7950 from misslolo.co.nz.



DAILY GRINDERS

These subtly sculptural salt and pepper grinders, with a silhouette that evokes a shapely bottle, are practical as well as pretty. The inverted design means you won't have to deal with stray flecks of salt and pepper on your tablecloth. Norm bottle grinder set \$139 from paperplanestore.com.



SCIENCE LESSON

These bright and bold screenprinted tea towels are inspired by traditional scientific posters and we can't help but think they'd look great hanging on the kitchen wall. Cotton tea towels \$28 each from teapea.co.nz.



BOXING CLEVER

We're loving Scandinavian designer Theresa Arns' thoroughly modern interpretation of the old-fashioned jewellery box. Jewellery box in white oak \$224 from letliv.co.nz.



TALKING TO ...

DANIELA SCHMIDHALTER

When Auckland's Daniela Schmidhalter was on the hunt for the deliciously soft cotton knit bedding she had grown up with as a young girl in Switzerland, she discovered it just didn't exist in New Zealand. "I was always asking my mum to bring it back from Switzerland and eventually I decided, this is ridiculous, I should make it myself." Daniela launched her own textile label, Dehei (meaning "at home" in Swiss German), a year ago, producing soft cotton marle pillow slips, sheets and duvets in natural colours that reflect her minimalist aesthetic. She talks to *NZ House & Garden* about beautiful bedding and starting a business.

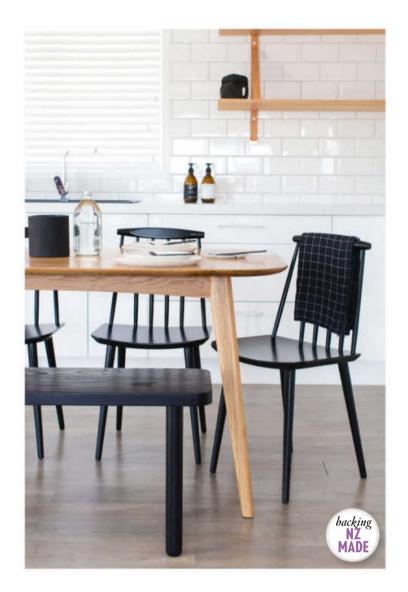
I'VE ALWAYS LOVED COTTON KNIT BEDDING: I remember, when I was little, my grandmother in Switzerland making me a duvet from cotton knit and I just loved it. I mean, who doesn't love sleeping in a T-shirt? My boys' friends have asked their parents for the same bedding after coming to stay.

IT'S VERY UTILITARIAN: But it's also so lovely and soft. You can put them through any wash, in the drier and they actually get more comfortable as you use them.

THE BIGGEST CHALLENGE I FACED:
Trying to find a way to make the bedding locally. When I realised this wasn't possible, the next challenge was finding an overseas manufacturer who understood the quality and finishing I was looking for. And I'm a very tactile person, so it's hard not being able to be where it's being made and waiting for samples.

I NEVER MAKE MY BED ANYMORE: Because it looks better messy!

Find out more at dehei.co.



TRY THIS:A BENCH SEAT

Swap out a couple of your dining chairs for a bench seat, such as this one from The Sunday Kind, to channel the casual, communal vibe of dining at a picnic table.

The Sunday Bench \$380 from the sunday kind.com.



MID-CENTURY MADNESS?

Are we in a mid-century furniture bubble? The *Economist* newspaper suggests we might be. Prices of mid-century furniture have quadrupled in the past decade as the aesthetic gained popularity thanks to stylish shows such as *Mad Men*. "Antique dealers scoff, saying that mid-century is bound to go out of fashion," says the *Economist*, "and prices do feel bubbly, given that much of it was mass-produced."



SWINGING SINGLES

Auckland blogger Mel Chesneau (styledcanvas.com) keeps an eye out for new trends: Today more than ever we are seeing endless possibilities for displaying flora. Sometimes the simplicity of a single stem carries the day and, to hold them, I'm coveting these sweet porcelain bud vases, handmade in Sweden. They come in a variety of pretty colours with copper and cork details. Find them on finelittleday.com, who offer flat-rate international shipping.



APPOINTMENT VIEWING

March marks the opening of the first comprehensive survey of works by Fiona Pardington, one of New Zealand's leading contemporary photographers. Fiona Pardington: A Beautiful Hesitation; 5 March to 19 June at Auckland Art Gallery Toi o Tāmaki; for more information visit aucklandartgallery.com.



FRINGE DWELLING

Tune in to the laid-back bohemian vibe by hanging one of these colourful, tasselled hammocks indoors. Canyon Fringe Hammock \$180 (plus shipping) from anthropologie.com.

3 DREAM DATES

HOME FRONT EXHIBITION

What was life at home like during World War I? The *Home Front* exhibition, the third in a series of WWI Centenary commemorative exhibitions, explores how events half a world away shaped lives at home in New Zealand. Would sons, husbands, fathers, brothers live through the ordeal or come home injured? When would the war end? Could families make ends meet until the breadwinner returned? 28 February to 13 November, Auckland War Memorial Museum, free with museum entry, aucklandmuseum.com

HAVELOCK MUSSEL AND SEAFOOD FESTIVAL

Seafood lovers, this one's for you. The star of this annual festival is, naturally, the Marlborough greenshell mussel, but there'll also be an abundance of local kai moana paired with the region's renowned tipples. You can even pick up a tip or two with culinary demonstrations by celebrity chefs. 19 March, Havelock Domain, Havelock, adults \$30, children (12-18) \$20, children under 12 free, havelockmusselfestival.co.nz

CHOOKS IN THE CITY

Keen to set up a hen house in your backyard? This workshop has you in mind. In one morning you'll learn the benefits of keeping poultry, how to recognise what sort of hen is best suited to your purposes, how to care for your hens and even how to encourage your hens to hatch chickens.

12 March, \$60 pp, Wellington Community Education Centre, cecwellington.ac.nz ■



MAGNIFICENT BATHS



BATH/ CO/

Michel César

THE PREMIUM

Burlington THE TRADITIONAL COLLECTION

VCDC
THE SMART
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1 YSL Couture Mono Eye Shadow in Zellige \$57. 2 YSL Couture Full Metal Shadow in Wet Blue \$55. 3 Burgess Park fabric in Blue \$46/m from Martha's Furnishing Fabrics, marthas.co.nz. 4 L'Oréal Paris Color Infallible Eye Shadow in All Night Blue \$25. 5 Estée Lauder Re-Nutriv Ultimate Diamond Transformative Energy Creme \$498. 6 Maybelline New York Colorshow Pencil in Beauty Blue \$12. 7 Indigo vase \$75 from Madder & Rouge, madderandrouge.co.nz. 8 Lancôme Absolue Sublime Rejuvenating Foundation \$140. 9 Jo Malone Blue Agava & Cacao Cologne \$220. 10 Kérastase Elixir Ultime Fondant \$50. 11 TL+C All that Glitters basic pouch \$19. 12 Cocolux Bergamot, Lily & Moss candle \$85. 13 Linden Leaves Gold Trio gift set \$110.

If aliens burnt down my house, I'd get a new one from the house shop.





*Competition T&Cs apply

If you're with TOWER and your house is destroyed by fire, we'll replace it – even if it costs more than your sum insured. So you can have the confidence to rebuild, regroup, and start planning for a new future. Remember though, this excludes fires following natural disasters and present day value policies.

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HOUSE TOUR COLOURS

Brought to you by **Res**





or the past four years, Resene
has been associate sponsor of our
popular NZ House & Garden House
Tours. About 5000 people attend
the tours annually, soaking up ideas
and inspiration for their own homes.
The comments we hear over and over
are: "What colour is that room? What fabric is
that? What is that beautiful wallpaper?" On
these pages, we bring together a selection
of tour homes and Resene paint colour
swatches and advice so you can create the
look without having to ask the question.

Top tips for choosing colours

- It can be hard to imagine how small swatches on a colour chart will look. Resene ColorShops have A4 swatches of thousands of Resene colours, made using real Resene paint, that you can view in their colour library. They're a great way to see a bigger swatch of the colour and mix and match them to create your scheme. The handy Resene ColourView slides in store allow you to instantly see how your colours would look in a room or on an exterior.
- Lighting will affect your paint colours, so it's important to plan your lighting at the same time and always test your colour with a Resene testpot at your home with your things. There's nothing like seeing a colour in situ to truly see if it is right for you.
- Choosing between shades of off white? Place a piece of printer paper next to each. This will help you to see the underlying tints in each colour.
- If you're feeling a bit stuck, use Resene's colour services to help you make your choices. Consult a Resene Colour Expert by visiting a Resene ColorShop or do it online at resene.co.nz/colourexpert. Send in your query, with or without photos, and the Resene Colour Expert will provide tailor-made suggestions.





CHRISTCHURCH TOUR 2016

A 40-year-old seat was given a cheery coat of pink, picking up the colours of the garden's blooms. Get the look with Resene 'Smitten'. The colour is repeated on the door to the art studio, linking the home with the garden. Painting garden furniture is a safe and easy way to be brave with colour; if you don't like your first choice, repainting it is only an afternoon's work.

Resene Smitten



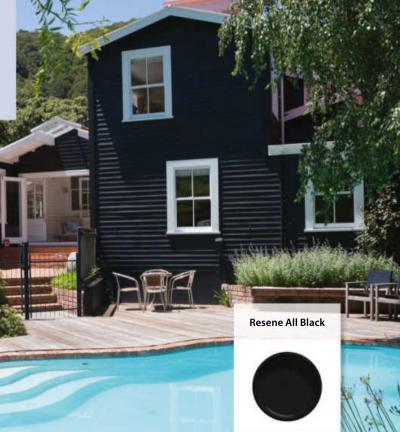
Above: AUCKLAND TOUR 2016 (MATAKANA/OMAHA)

A classic weatherboard home often looks best in a subtle colour palette that works in harmony with the home's design. Choose one Resene colour and use varying strengths of it to pick out different areas, or contrast with Resene 'White' trims. The Resene Whites & Neutrals collection is an ideal starting point, where you can choose your favourite colour then opt for lighter and darker variants to suit.

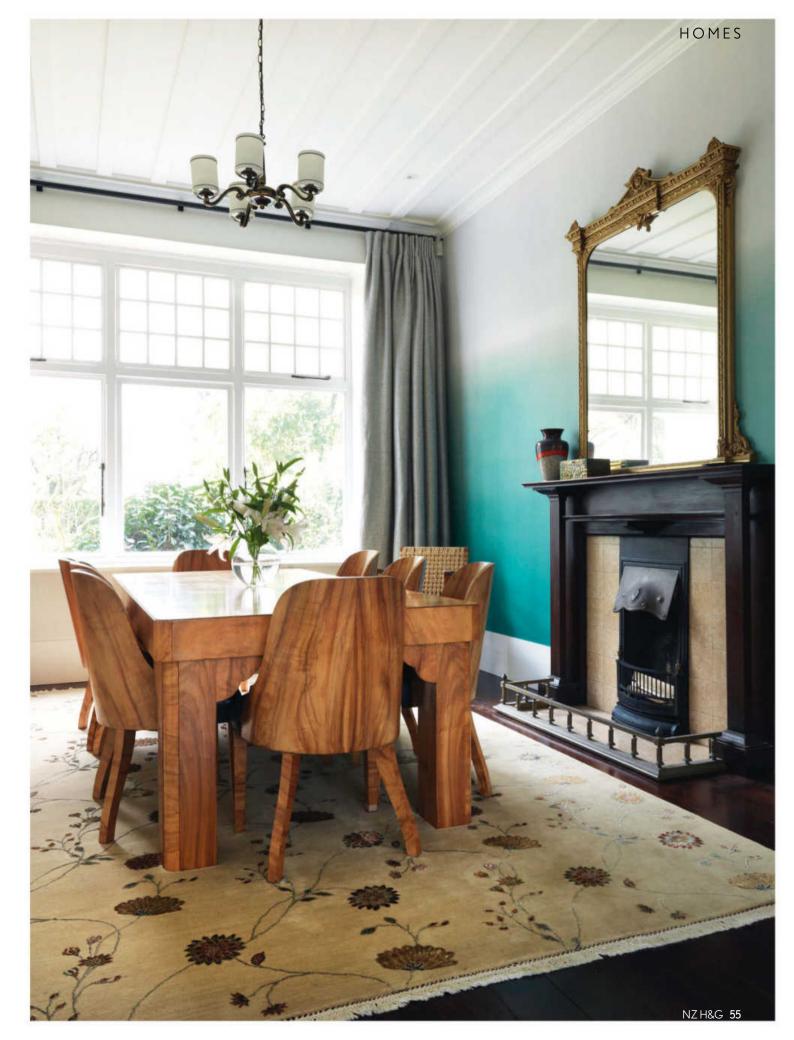
Below: WELLINGTON TOUR 2016

Crisp black and white is a timeless combination – for example, Resene 'All Black' with Resene 'White' trims. When painting a darker colour, consider using a Resene CoolColour, which makes painting exteriors in dark colours safer and easier. A Resene CoolColour looks like a normal colour but, thanks to special pigment technology, reflects more heat, so it doesn't get as hot as a standard colour would.

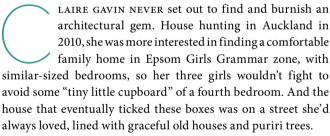
View samples and get more inspiration at your Resene ColorShop or reseller, www.resene.co.nz, 0800 RESE











Nor did the house seem much in need of burnishing. Designed in 1909 by English-trained architect Benjamin Charles Chilwell (the writer's grandfather) its arts and crafts lines were graciously intact, despite some unsympathetic alterations over the years. The family moved in with ideas of "just tidying up a bit" – step 1, a swimming pool, step 2, modernising the kitchen and bathrooms, getting rid of the awful upstairs carpet...

But lovely old houses have a way of laying claim to the hearts and minds of their occupants. Claire, her then partner Glen and their daughters, Sophie, now 18, Isla, 16, and Rosie, 12, found they had inherited several items of interest from previous occupants. Among them were exterior photographs of the house from its earliest days (showing the original semicircular arched entry porch and two levels of open verandahs that were now boxed in) and a 1991 letter from Guthrie Stewart, the first owner's son, born in 1921 and an occupant off and on until 1950. >











THIS PAGE (clockwise from right) A skylight above the upstairs landing illuminates architectural detailing designed to match original features. Isla's window seat looks out over the front garden. Each of the girls was allowed to choose wallpaper for their room, but Isla's pixelated butterflies were deemed a bit too busy, and successfully confined to these battened panels. The girls' bathroom features a custom-mixed Dulux shade; Claire loves the bath's leafy view of the back garden.

OPPOSITE In the living room, light shades custom-made by Eunice Taylor hang from a coved ceiling designed by the architects, Salmond Reed, to match the era of the house and photographs of the original architect's interiors; the walls are in a soft grey Porter's Paints distemper.

Guthrie provided an entertaining rundown of what was where in his youth, as best as he could remember it, which was surprisingly well for a man looking back over so many decades. Apparently he spent his childhood sleeping on the upstairs verandah off his parents' bedroom. "It was then open at the end," he wrote, "but glazed well past the area of my bed; I can just remember canvas blinds." No doubt breezy sleeping quarters were considered good for developing lungs in those days.

By the time Claire and her family arrived, both verandahs were long since boxed in, taking with them some of the charm of the exterior; the stairs had been "modernised", panelling and ceilings removed, rooms added and removed, and an ungainly conservatory built out from the living room, obstructing views and access from the kitchen to the side garden.

Intrigued by what they'd learned of the house's history Claire and Glen approached Auckland University's School of Architecture for more information and gathered pictures of other interiors from the same era by BC Chilwell (who designed many houses and buildings in Auckland between 1909 and 1950). The family had decided that, after all, bigger changes would be necessary and approached heritage architecture firm Salmond Reed for advice.

"We wanted to make it back into what was originally designed," says Claire, "though not to the point that we live like it's 1909, of course. >





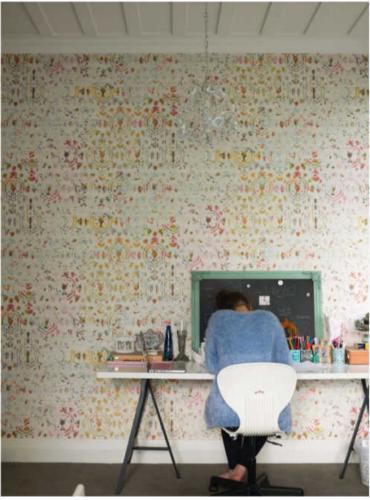














THIS PAGE A custom-made rug by Sf Design sets off the entryway, with the reinstated original porch beyond; the panelling, balustrade, newel post and finial were all copied from Chilwell originals or designed by Salmond Reed to be sympathetic to the house and era. **OPPOSITE** (clockwise from top left) In the master bedroom. the Her Majesty wallpaper by Élitis "has a texture like silk," says Claire: the green grey ombré curtains are Black Edition Fresco Jasper by Jessica Zoob. In Sophie's room, the Élitis Kandy wallpaper is called Brit Pop. Two storeys of verandahs boxed in by previous owners were opened up in the renovation; this lower balcony shows BC Chilwell's heart/circle/diamond cut-out motif on the central balusters. Rosie's "wallpaper" is actually stripes hand-painted by a specialist in shades of Rosie's favourite colours.



"We feel like honoured custodians of a great building with all this history. We wanted to do it justice." Architect Rosalie Stanley helmed the project for Salmond Reed, with the expert help of builders KD Construction.

"We've been so lucky with the people we have worked with," says Claire. "Rosalie really listened to what we wanted to achieve and knew how to combine that with the original architecture. You could have faith that she would do what was right for the house and the era. And the builder, Mark Duff, was amazing. He was so interested in the story of the building and he would save any useful fragments, like bits of old wallpaper, or any architectural details he uncovered that would help with the reconstruction."

During the course of the nine-month renovation (during which the family lived in the self-contained loft space and garage next to the house) the original porch was reinstated, the verandahs opened up, the entryway and stairs re-panelled, a skylight installed on the second floor to bring more light to the lobby and landing and the offending conservatory removed.

Among the architectural details added or reinstated was a beautiful coved ceiling in the living room (based on other Chilwell interiors) and board-and-batten ceilings copied from the house's two remaining original ceilings. The kitchen, pantry, bathrooms and bedrooms also got their "tidy-up".

Perhaps the most striking restored detail is the recurring cutout motif of a heart, circle and diamond. It was found on original balusters and now, faithfully copied, can be seen on the reinstated stair, landing and verandah balustrades and even as a cut-out on the island in the smart new kitchen.

Helen Wilcock of Design.spec worked with Claire and Glen on the interior scheme. "It's not really me," protests Claire, "hiring an interior decorator and having custom paint colours mixed for me, but Helen's advice has been so useful; she saved us so much time and found things we would never have thought to look for. We ended up using her far more than we expected." Helen helped to devise a palette of white with various greys and greens, punctuated by knockout feature wallpapers. >



THIS PAGE A magnificent oak sets off the front view of the house with a specimen michelia closer to the entry; some of the 1909 house's most distinctive original features were copied from contemporary photographs and reinstated, such as the distinctive semicircular entry porch and the open verandahs to the right of the house.

As in any other house, there are favourite corners: the sunny sitting area at the western end of the kitchen "where the kids and I gravitate" and the sectional couch in the "library" (really the TV room, says Claire), where the family hang out of an evening with Dougal, a retriever/poodle/border collie cross. But for Claire the most successful spaces in her new-old house are the small spaces: the curved porch, the pantry cum laundry ("Love it!"), and the downstairs loo carved by the architect out of a bit of living room and what Guthrie described as a music alcove.

Perhaps we can add to that list the upstairs balcony – now a serenely beautiful open space looking out over the garden, framed by snowy white balusters. It adds a little something extra to know that it was once the scene of a small boy's dreams.

Q&A

THE MOST DIFFICULT THING ABOUT RENOVATING A HERITAGE HOME IS: Making it work for you without removing too many historical features.

AND THE MOST REWARDING: The privilege of living in a place that was designed so beautifully for the people who lived here so long ago.

THE BEST PIECE OF ADVICE I RECEIVED WAS: It's worth paying for an architect, good builders and an interior designer.

MY FAVOURITE PART OF THE HOUSE IS: My bedroom – lovely views, trees, birdsong and sunshine.

THE BRAVEST THING I DID AROUND THE HOUSE WAS: The kitchen splashback.

ONE OF THE GREAT THINGS ABOUT FURNISHING A PERIOD HOME IS: You can choose furnishings from a range of ages.

LIVING IN THIS HOUSE HAS MADE ME REALISE: You have a responsibility to try to preserve things that will have ongoing value.

Claire Gavin

Find the food that's right for your Persian



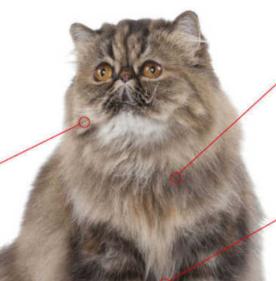


Different breeds, different needs



FLAT FACE

The Persian can have trouble picking up food as they are flat-faced (brachycephalic) and grasp with the underside of their tongue.



ABUNDANT COAT

This breed has a thick, dense coat, which is why they are prone to hairballs.

DIGESTION

The Persian can have some digestive sensitivity.



Persian

TAILOR-MADE NUTRITION FOR PERSIANS

The origins of this exotic cat lead us back to Persia (now called Iran). However, the history of the breed tells us many different "blends" of long-haired cats have created the Persian we know and love today.

PERSONALITY: Calm and sociable. Affectionate and gentle.

COAT COLOUR: Persians have more than 200 recognised colours

FUN FACT: Persians don't typically jump from high areas or climb.

HAIRBALL REDUCTION

Due to the length and density of their coat, Persian cats routinely swallow a large quantity of hair during grooming.

The Persian formulas contain fibres to help stimulate intestinal transit and naturally limit hairball formation.

DIGESTIVE HEALTH

The Persian formulas help to support digestive health, taking into account the breed's digestive sensitivity, with highly digestible proteins, prebiotics and fibres to help support balance in the intestinal flora.

HEALTHY SKIN & LONG HAIR

A long, dense and silky coat is the hallmark of the Persian. The Persian formulas contain nutrients to help support the skin's role as a barrier and help maintain skin and coat health with Omega 3 fatty acids (EPA & DHA).

KIBBLE TECHNOLOGY

Persian cats uses the underside of their tongue to pick up kibble. The almondshaped kibble (adult formula) or the diamond-shaped kibble (kitten formula) have each been tested with this breed to ensure they are easy for the flat-faced Persian to pick up and to encourage chewing.

KITTEN

PERSIAN FORMULAS

KITTEN: For Persian kittens up to 12 months old.

ADULT: For Persians over 12 months old.





FOR MORE INFORMATION VISIT ROYALCANIN.CO.NZ





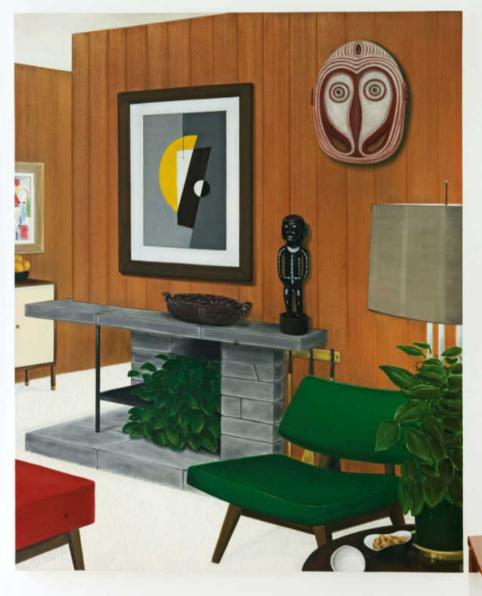
WHERE THE ACTION IS



HOMES

THIS PAGE In Robyn and Phil Hinton's New Plymouth home an artwork by Graham Fletcher hangs in the conversation area and almost tricks the viewer into thinking the living space depicted in the painting is an extension of the Hinton living room; to the right, the mid-century sideboard and the Cari Zalloni lamp came from Karakter.

OPPOSITE The same conversation area features a pair of midcentury-style leather chairs from BoConcept and a drum table from Freedom; it opens out onto Robyn's beloved sheltered secret garden – a favourite spot in the morning sun.







N SUNNY TARANAKI days, a cool westerly can sometimes push in off the sea and drive coastal dwellers prematurely indoors. Not so Robyn Hinton. When the wind blows from the ocean, this New Plymouth tennis coach delights in retreating to a lush, tropical "secret garden" behind her house. The home, which she shares with property company director Phil, has been built to maximise sea views and privacy, while acting as a buffer for Robyn's hidden green haven.

The house stands at the entrance to East End Reserve, a green belt that runs along the waterfront, incorporating the town's beloved coastal walkway. Every day, the Hintons' bichon frise Charlie takes at least one of his owners out to keep him company as he sniffs and scampers along the foreshore.

Phil and Robyn, who plan to stay put for at least 20 years, are sold on seaside living and Robyn often uses the walkway to stroll into town. "Since we came down to the coastline, the sea has become like an ever-changing oil painting. In the evening, we'll watch the ships with their lights on and all the different shades of the dusk sky and the grey green of the sea."

Their three adult sons approve of their parents' change of lifestyle and location. For almost two decades, the Whanganuiborn high school sweethearts contentedly raised their boys 15 minutes' drive inland. In latter years, they blithely ignored the children's pleas to move closer to the sea, away from the cedar and brick house they'd inhabited for 19 years. The property offered spacious living and outdoor areas as well as proximity to their boys' friends and schools. They had no plans to leave. >



THESE PAGES (clockwise from above left) The low-profile lounge suite from BoConcept maintains the open feel of the room; couch-sitters can look out to the pohutukawa on the foreshore reserve that leads to New Plymouth's coastal walkway. The travertine floors extend out to the deck; Phil and Robyn enjoy lunch with son Jarred - Jarred has returned home to take up a bank job but his brothers Geoff and Reece can only enjoy seaside living on visits. Dark green Caesarstone is used for the kitchen splashback; the kitchen joinery, by Newton Gordge Joinery, is made from Sydney blue gum.







"But, once the children left, it felt so isolated out in the suburbs," says Robyn. So they began casting about for alternatives, gradually discounting a series of houses closer to the city centre and the sea.

Eventually, on a wet summer's day in 2012, they spotted a coastal property for sale and found themselves imagining what could be created on the long, narrow, slightly sloping site. Once the deal was done, the empty-nesters moved into the existing older home to see out the seasons and decide how best to make use of their new location. By the end of their tenure, they yearned for a relaxed, light-filled space that admitted far more sunshine than the old house could.

Within 18 months, plans were in hand and a team had been assembled to design, construct, landscape and fit-out what was to be a far more contemporary three-bedroom home. It also needed to accommodate all the art they plan to accumulate in coming years.

Designer Mike Mansvelt and architect Glenn Brebner (of Boon Goldsmith Bhaskar Brebner Team Architects) developed the initial concept together and then later concentrated on their respective speciality areas. Both had plenty of creative freedom. Mike focused on materials and landscape design, tracking down five large palm trees for the back garden, while Glenn worked on design detail and lighting. >











THIS PAGE The Mike Mansveltdesigned back garden is invisible from the road, yet still offers views of the sea through the house and down the right hand side of the building; at night the four kentia palms are lit from below. **OPPOSITE** (clockwise from top left) Aloe thraskii and heliotrope grow beside the front steps. On a dull day, the white house blends into the sky beyond; on sunny days, the white profile stands starkly against its blue backdrop; the electronic louvres provide privacy for the master bedroom, but allow airflow when it's warm. Robyn and Charlie take a stroll along nearby Boulder Bay, a stretch of beach that's popular with kite surfers and paddle boarders and leads to East End and Fitzroy swimming beaches.

Although the Hintons were content to let the experts get on with their work, they were far from absentee clients. During the 14-month construction period, they lived in a nearby rental property and visited the site most days to ask or answer questions. Concerned by tales of people dissatisfied with their finished homes and encouraged by her husband, Robyn realised she needed to participate in the decision-making.

"Then I could never go back and say that's not what I wanted. So I went to pretty much every meeting. I was part of everything. I'd stand there in the draughty framework with the hammer and saws going, standing on concrete floors for three or four hours.

"I have learned so much actually. I think that it makes you really, really appreciate what's gone into your house and how

much everyone has put in for you. It's quite humbling." The Hintons are among those rare creatures who claim that building was more enjoyable than stressful. In many cases, reality exceeded expectation. "Everything that arrived – like the built-in furniture, our shower, the walk-in wardrobe – was on a much larger scale than I expected," says Robyn. "As it came in, I thought, oh, wow, that's absolutely amazing."

The couple heap praise on their designers and contractors. Builders Cleland Construction were masters at collaboration and warding off potential problems. So too was the architect, who solved issues quickly, ensuring Phil and Robyn did not have to deal with anything difficult. Mike Mansvelt made the place look beautiful inside and out.





In fact, these appreciative homeowners recently threw a thank you dinner party for their build team and partners, with Robyn cooking and Phil on sous chef duties. Guests were encouraged to roam the house and admire their handiwork, wine in hand. "It's the first time we've actually had 12 for dinner and it worked out really well," says Phil. "They could see how well the kitchen functions."

He was surprised and slightly horrified to learn that their guests had rarely, if ever, been invited to a client's place after the job was finished. The Hintons were more than happy to host this particular crew, many of whom they now count as friends.

"And the house that they came up with; well it's just perfect," says Robyn. ■



Q&A

IMPORTANT RULES: First, building a house should be fun. And great relationships on the work site can help minimise contract variations, which are inevitable. (Phil)

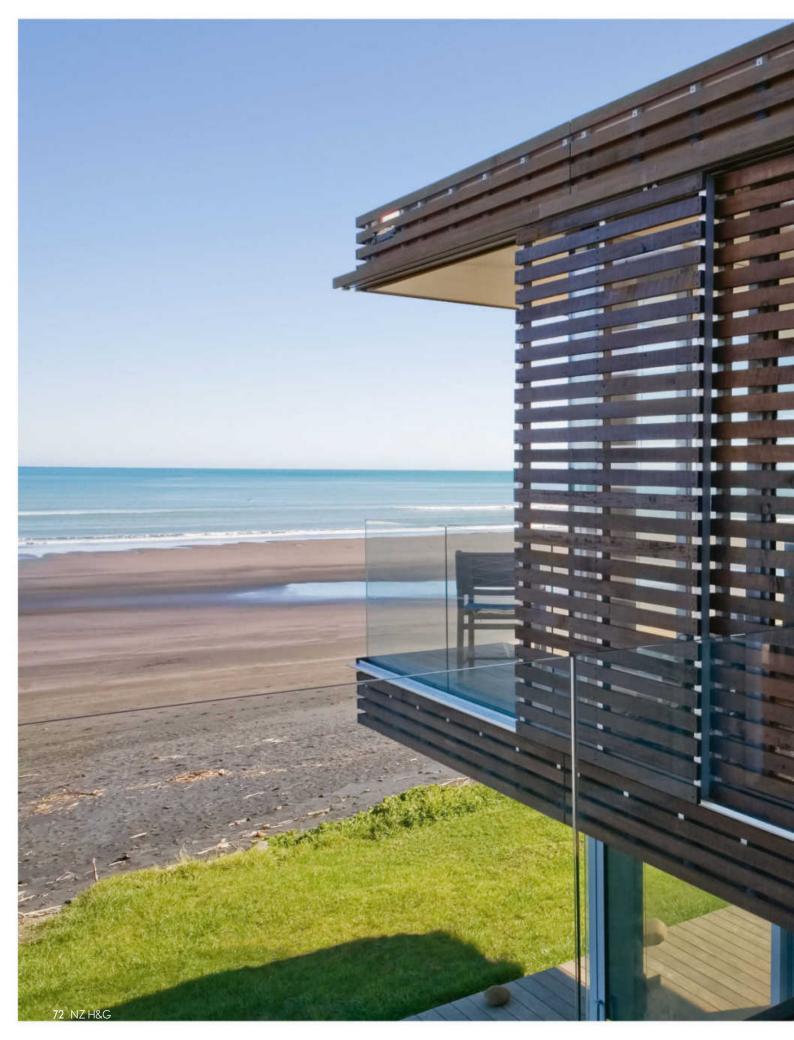
I'M LOOKING FORWARD TO: Filling this house with art. I'm developing my interest in art and it gives us both a lot of pleasure to go out looking for the right pieces. (Robyn)

FUTURE-PROOFING: Instead of a fourth bedroom that would rarely be used, we opted for a combined office-lounge space. It has a sink and there's space for a lift shaft, for when we're older. (Robyn)

FAVOURITE LOCAL EATERY: Paris Plage, along the walkway from us, is a summertime favourite for Sunday coffee or pizza and wine on a Friday night. But we still love Arborio, in the Puke Ariki museum building, for the views, great service and food. Their fish of the day is always beautiful. (Phil)

NEW PLYMOUTH IS: A great place to bring up children. Good people, good schools, plenty of opportunities. We've got the sea, the mountains, the tramping. At this stage of life, it's also good to be down where the action is, by the walkway. (Robyn)

Phil and Robyn Hinton







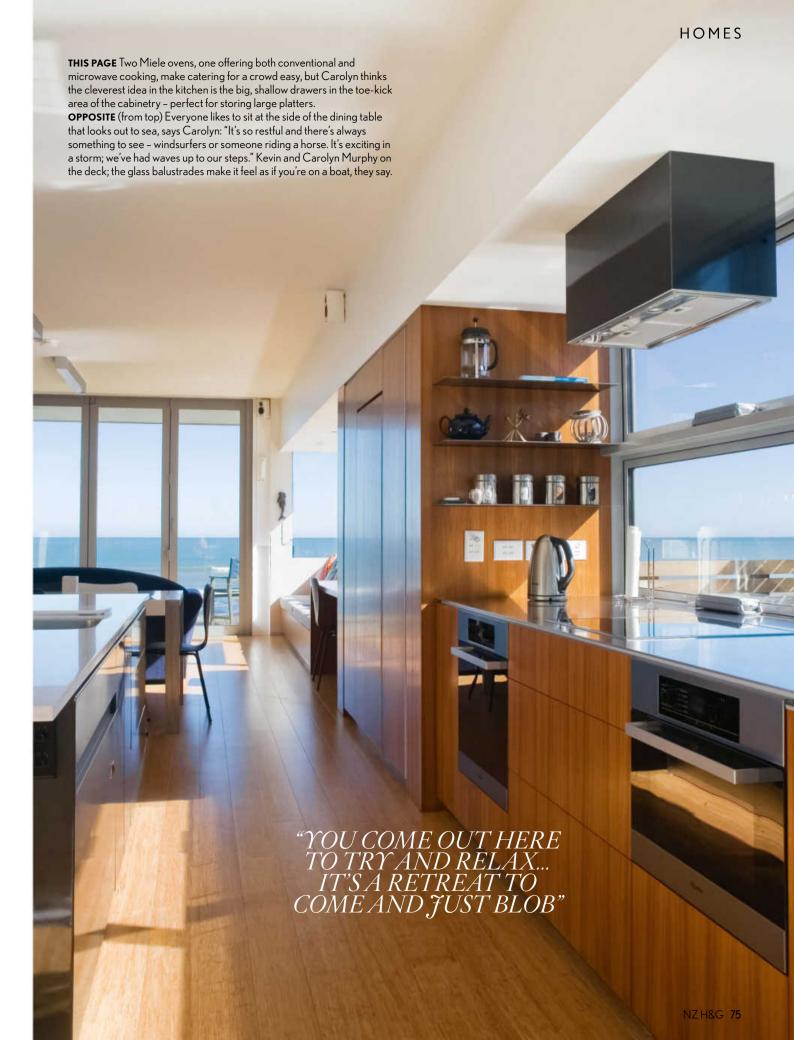


F CAROLYN AND KEVIN MURPHY'S kids had had their way, there would have been a water slide linking the second-storey deck of their Oakura bach to the sea below. That was one of the ideas mooted in the exercise book that did the rounds when Carolyn and Kevin, along with Kevin's sister Catherine Landrigan and her husband (also called Kevin), decided to build a bach.

"Everyone wrote down whatever they thought might be good to have," says Carolyn. "It got a bit ridiculous. But we thought, if you don't write it down, what you want might not happen."

Both couples had been hankering after a place to escape the stresses of city life: Carolyn is kept busy directing and choreographing shows at the amateur theatre society and Kevin is the CEO of TSB Bank; his sister Catherine is a high school teacher and her husband Kevin an accountant with BDO.

The house would have to be right on the shore because, "If you're here, especially in the summer, you really want to be on the beach," says Carolyn. She recalls lugging gear back and forth from Kevin's parents' bach up the road when their children were young. "You'd have buckets and spades for the kids, an umbrella, chairs... that was fine then, but we're a bit older now." >







THIS PAGE (from top) The couples each have their own master bedrooms with en suite and walk-in wardrobe; this one belongs to Catherine and Kevin. The upstairs bedrooms both open onto the deck.

OPPOSITE (from top) The stairs lead to the downstairs areas, with two bedrooms and a living area with a kitchenette and dishwasher, which is convenient for beachside barbecues. The families' kids love to get out among the surf in kayaks.

"Sometimes," says Carolyn, "I'd pack up the car at the bach and drive it down to the beach. We'd unload and then, when we were finished for the day, we'd load it back up and drive it around the corner. Here, we just fall out and we're on the beach."

It was Kevin's sister and brother-in-law who spotted a tiny beachfront cottage for sale at Oakura, about 30 minutes' drive from New Plymouth. They asked Carolyn and Kevin if they'd like to buy it together and build a bigger, modern bach on the site. "We thought about it for a little while and decided, 'Yep, we can do this'," says Kevin. "Working with family is often fraught with challenges, but we get on pretty well, so we went for it."

"If things go pear-shaped you can always sell it," says Carolyn. "But we don't imagine that happening."

Work began on the new house in 2011. Though the water slide didn't make the cut, a few ideas were non-negotiable: a sheltered area where they could escape the often ferocious winds was a must, as were sea-facing bedrooms for Carolyn and Catherine, who both fancied the idea of sitting in bed in the mornings and watching the waves break on the shore. Storage, too, would have to be plentiful – the old cottage didn't have

anywhere to stash guests' gear. "It was such a pain," says Carolyn. "You'd have a bag of this and a bag of that all over the place."
Fortunately, they had a sympathetic architect – Carolyn and Kevin's eldest son Shaun designed the bach, his first project as an architect with BGBB Team Architects. Though Shaun admits working for his parents was a bit nerve-racking, they set clear parameters for the project early on: "The relationships were like any other project – well, apart from the odd meeting on the weekends," says Shaun. He managed to incorporate both couples' must-have elements (even fitting in a lift for the possibility that, in a couple of decades' time, the stairs might become problematic for old knees).

The resulting bach is a tribute to how well the families worked together: a contemporary building clad in macrocarpa that fits snugly into the slope to the beach. Passers-by can still glimpse

HOMES

The resulting bach is a tribute to how well the families worked together: a contemporary building clad in macrocarpa that fits snugly into the slope to the beach. Passers-by can still glimpse the sea through the slatted screens at the front of the house and in fact the prospect of being visible from the street did worry Carolyn initially (one day she discovered she had an audience as she did the ironing). "But we're not the sort of people to walk around with nothing on, so it's not really a worry." >





THIS PAGE (from top) The house has parents' bedrooms upstairs and sleeping quarters for the younger generation downstairs. Carolyn and Kevin's architect son Shaun, who designed the bach.

Carolyn and Catherine were responsible for the bach's decor. Though their New Plymouth homes are vastly different, they found they were on the same wavelength when it came to decorating the bach. "We snapped – just like that – on everything," says Carolyn. "Cushions, stools, fabric colours... it was so easy."

In fact, the only argument that anyone can recall during the building process was over the placement of the television. The men wanted a television in a position that would minimise glare whereas the women would have been happy to get rid of the telly altogether. "In the summer, with the cricket on, you can't not have it," says Kevin.

Carolyn's not convinced. "You come out here to try and relax. That means reading a book or doing handcraft or just sitting there doing nothing. It's a retreat to come and just blob."

Despite the television, Carolyn's "very, very, very happy" with the way the house has turned out. "If you had been unwell and you wanted to recover it would be a great place to be; we come here to recover from the busyness of life!"

A&Q

IF YOU'RE PLANNING TO BUILD OR RENOVATE: Create a list of wants no matter how ridiculous they are. (Carolyn)

BEST DECORATING TIP: Less is more in a beach bach. Choose materials that are low maintenance – after all, it is a bach and you don't want to spend all your time doing chores. (Carolyn)

BEST BUDGET TIP: Have a large contingency fund. The budget always blows out. (Kevin)

BEST THING ABOUT THE BUILD: We can comfortably accommodate both families. (Both)

BIGGEST REGRET: That we couldn't do it earlier. (Both)

FAVOURITE APPLIANCE: Has to be the Electrolux Ergorapido (cordless upright vacuum). I can whizz around in a jiffy to collect up the crumbs. (Carolyn)

LEAST FAVOURITE CHORE: Cleaning all the windows. (Carolyn)

ONE THING YOU MUST SEE WHEN YOU VISIT: The walkway along the foreshore. (Kevin)

Carolyn and Kevin Murphy





nouveau smart style











"I WANTED TO LIVE IN A JOYFUL, FUN AND COLOURFUL ENVIRONMENT... AND PAID NOT A MIND TO RESALE"







THIS PAGE A collection of mirrors, found at garage sales and in second-hand shops, hangs on the wall of the studio, which Raewynne and Allan refer to as the "art room".

OPPOSITE (clockwise from top left) A shrine to the Mexican artist Frida Kahlo in the dining room. The rimu coffee table in the living room was picked up at a garage sale for \$30. Raewynne has been collecting these "fantastic 50s plaster people" for years. Cedar garage doors have been reused in the kitchen cabinetry; the iron mandala on the bench was bought at a garden centre. Raewynne and Allan Stonnell in the dining room.



HEN RAEWYNNE STONNELL'S husband Allan opened the tin of paint his wife had selected for their bedroom ceiling, he thought she must have made a mistake. After all, the tin contained what Raewynne described as a "bright, screaming pink" and the room already had sunflower yellow walls and purple doors. "He rang me because he thought I'd bought the wrong one!"

But Raewynne and Allan's bedroom is by no means the brightest or boldest room in the couple's Technicolor Taranaki home. That honour goes to the hot pink and purple powder room. "The toilet is what gets everyone," says Raewynne. And no wonder. Wallpapered with whirling curlicues and hung with

a psychedelic portrait of a woman that seems straight out of the musical *Hair*, a trip to the toilet must be... well, a "trip" indeed.

Raewynne admits first-time visitors are often overwhelmed by the exuberant colour scheme, but she says no one's ever hated it. "Mostly they get their phones out and start taking photos!"

Personally, she finds the sheer abundance of colour relaxing. "I love colour," she says. "I wanted to live in a joyful, fun and colourful environment; one that was totally what we wanted and satisfied my creative spirit... and paid not a mind to resale!"

Raewynne, a graphic designer, and Allan, a radio announcer, bought their art deco home in Waitara, northern Taranaki, 10 years ago, after living everywhere from Masterton to Melbourne. >







THIS PAGE (clockwise from top left) An antique chair that Raewynne notes "is just like Khaleesi's from *Game of Thrones*". A collection of Middle Eastern brassware. The psychedelic loo: "There's so much to look at in there that no one wants to leave," says Raewynne. The main bedroom features sunflower-yellow walls, purple trim and a bright pink ceiling; it's cat Karma's favourite spot for a nap as it gets all-day sun. **OPPOSITE** The art deco home: "Now the work's complete it's time for a wine on the deck," says Raewynne.

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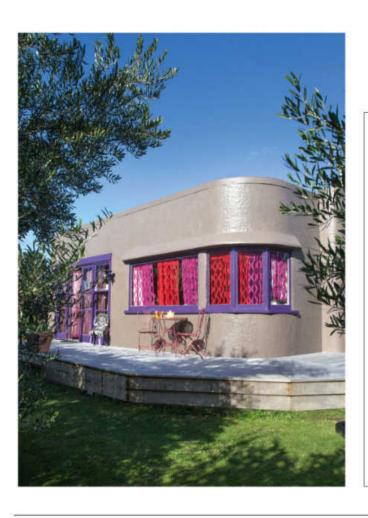
The house was "very original," says Raewynne. "But not in an 'Oh my goodness, this is in such good condition, we'll have to save this' way." The living and dining area was dreary, says Raewynne: poky rooms, a mint-green Formica kitchen that hadn't been replaced since the 50s and leaks in the ceiling.

They set out to create a place where they could pursue their plethora of passions, including dance (Raewynne's a keen belly dancer) and African drumming (Allan plays the darbuka and the djembe). "Someone's always dancing or drumming," says Raewynne. "Impromptu dancing and merriment is quite normal here."

The bedroom was first on their list, as they wanted to create a retreat from the rest of the house, which "could get a bit depressing," says Raewynne. It set the tone for the decor with colours and collectables inspired by Raewynne's trips to India and Nepal.

Then they got stuck into the renovation, a mammoth undertaking that Raewynne says they've only just finished ("Maybe now we'll have some more time for drumming!") The pair did almost everything themselves, including regibbing, replumbing and rewiring as well as installing a new kitchen (though they called in a sparky to check their wiring, notes Raewynne). They also created several custom features, including the distressed-wood breakfast bar in the kitchen, which was made from a neighbour's discarded garage door, the Moroccan archway that links the dining and living rooms and even the latticed window in the aforementioned powder room, its holes drilled one-by-one by Allan.

"It's a fairly eclectic and bohemian home, but I think it's proof that you can splash around many different colours and still create a vibrant space that works," says Raewynne. "I love it. There's nothing really to compare it with because I've never been to another house like it!"



Q&A

WE SHARE OUR HOME WITH: Our two five-year-old cats, Karma (who is a polydactyl and has 26 toes) and his brother Zen (who has normal feet).

FIRST THING PEOPLE NOTICE: The smell! I burn lots of incense and I think it has impregnated the house now. But also, of course, the bright colours.

BEST THING ABOUT LIVING WITH COLOUR: I love the way the light changes the colours. I also love the way the sun reflects off the colours and the atmosphere it creates.

FAVOURITE ROOM: The dining room. My granddaughter painted the Indian design on the wall and there are canvases that depict our trips to India and Nepal. The other wall is dedicated to the artist Frida Kahlo; I have a few paintings my granddaughter has done over the years of Frida.

OUR HOUSE IS: A bohemian rhapsody! I love its bohemian spirit, I love the colour, the life it has. And I love that we did it and it's exactly what we wanted.

Raewynne Stonnell

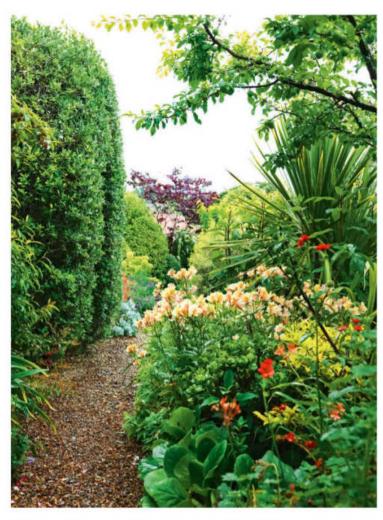


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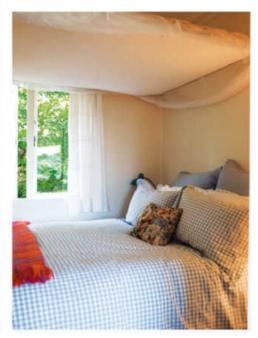














RIDGET HANLEY AND Mike Allen had been regular visitors to Waiheke Island, in Auckland's Hauraki Gulf, for years before they bought their 1950s bach 18 months ago. "I think the bach actually found us," says Bridget. "We'd been interested in another little 50s bach around the corner but that didn't happen in the end. Then a friend saw a sign outside our bach on the grass saying: 'Garden and house for sale, phone owner'. We did phone and we were lucky that the owners felt we would look after the property for them."

A large part of that welcome duty of care has been looking after the bach's garden, which had been "lovingly and sensitively transformed" by a previous owner into a tranquil oasis of flowers and foliage, laid out with an artist's eye. "I have had to become good at gardening," says Bridget.

Nor did the bach's diminutive size put them off. Although it's only 42sqm in area, it has a sleepout and a studio to accommodate regular visits from friends and extended family. "It's rather good that the main house has these satellite rooms where friends can sleep and we have the main little house to ourselves," says Bridget.

"To me a bach is really a caravan without wheels – a quintessential Kiwi holiday retreat. It's important to us to keep that essence of things being within reach and only a step away." In this compact, no-nonsense kitchen you're still in touch with a time when conversations were struck up at the kitchen sink while hand-washing and drying dishes, and tea towels were flicked to encourage younger siblings to get a move on.

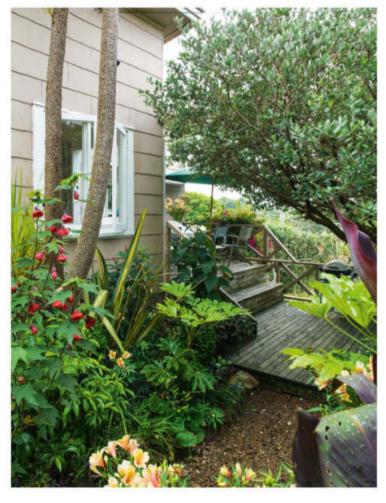
Mike and Bridget have been careful not to make any major structural changes, preferring to live in the bach for a good length of time first. "We do have some ideas for enhancing it, making it easier to accommodate ageing guests, ourselves included. At the moment the delightful, almost Greek Island-feel bathroom is down under the house, reached via a covered stairway." >











THIS PAGE Bridget and Mike relax on the Adirondack chairs on the circular lawn.

OPPOSITE (clockwise from top left) The wrought iron lamp in the sitting room came from a Highlands tea plantation in what was then Malaya and a midcentury painting Still Life of Fish and Wine by William Mason is "so Waiheke", says Bridget. The bathroom, which is under the house, is accessed via a covered stairway and has a Greek Islands feel, says Bridget. In the garden are many different abutilons including this vivid red variety. The sleepout is across the breezeway behind the main house, but on the same level.



They're also taking things slowly with furniture and decorative elements, even though, as the owner of Mid Century Design in Auckland, Bridget has plenty of options in this area.

"The bach has an honest, almost spare, aesthetic to it, so I have to be very careful not to over-embellish. It's really interesting to see what pieces of furniture have worked well; a number of them can be easily moved around, depending on the purpose. We love being able to use a number of things from the Mid Century Design showroom. It's almost as though the pieces had been bought with the bach in mind – the lamps, the lovely dining table and chairs – the list goes on."

In the tradition of many much-loved New Zealand baches, friends and family have contributed to the interior as well. Bridget's "gorgeous" 92-year-old mother, Wynette Hanley, who comes to stay often, made the cover that now graces the divan in the studio during the 1950s and her artwork is displayed on some of the walls.

Wynette has also been a great source of knowledge during Bridget's rapid upskilling in the garden: "She gets a great kick out of puddling around in the garden and giving us advice on what to clip and where. Without her guidance I'm sure we would have been too timid with some plants."

Divided into a series of rooms connected by winding paths, the densely planted garden has an enchanting atmosphere. Each twist in the path reveals a circular lawn, a lovely ceramic paver, a clipped topiary or perhaps an unusual flower or shrub. Tui, wood pigeon and other birds constantly flit through the trees and there's a thriving vegetable garden and mini-orchard.

"You can see why we fell in love with the place," says Bridget.
"But some of our guests, when we've given them a garden tour, gasp in amazement and exclaim, 'All this work!' This is usually followed by, 'Do you have staff?""

"That comment usually has Mike and me falling about with mirth, as they're looking at the 'staff'. Usually just him and me. Mike's a great hands-on person and he really gets stuck in. He particularly enjoys keeping the plants trimmed in their various shapes of cones, balls and clouds."

Bridget and Mike entertain outdoors a lot, in small groups on the deck or in larger groups on the circular lawn at the centre of the garden – its "heart," says Bridget. >



LEFT Alstroemeria flowers from the garden sit on the table on the upper deck, which looks out to vineyards and the sea.

BELOW (from left) Wine red foliage, such as the leaves of these cannas, is used to create contrast throughout the garden. The sculpture was created from shell-covered pots by artist Anne Bailey who previously owned the bach. Clipped pittosporum provide a sculptural surround to the flower-filled potager where Bridget and Mike grow virtually all their own vegetables in summer.

Q&A

BRAVEST THING WE EVER DID AROUND THE HOUSE: Fill the small living space with 11 people to watch an All Blacks test during the winter, while trying to explain the rules to a Canadian colleague of Mike's, who's based in the Comoro Islands.

 ${\it BEST\,MONE\Upsilon\,WE\,EVER\,SPENT:} \label{eq:BESTMONEY} The \ {\it bach, of course.} \ {\it lt gives so many people pleasure.}$

FLOWERS I COULDN'T LIVE WITHOUT: If it's something from our Waiheke garden, it would be the freesias.

BEST SEAT IN THE HOUSE: The Adirondack chairs on the lawn during a hot afternoon, with a rosé in hand.

FAVOURITE SPOTS ON WAIHEKE: We love The Shed at Te Motu for a bite to eat, tapas at Casita Miro, Connells Bay Sculpture Walk, the Man O' War Tasting Room, all the walks and the Ringawera artisanal bakery.

WE LOVE THIS PART OF NEW ZEALAND BECAUSE: Mike travels for work constantly, so to return and relax in such a lovely part of the world, summer or winter, is truly a treat and our weekends seem so much longer. Perhaps it's also the spell of being on the water and the sense of distance that a ferry ride engenders.

Bridget Hanley

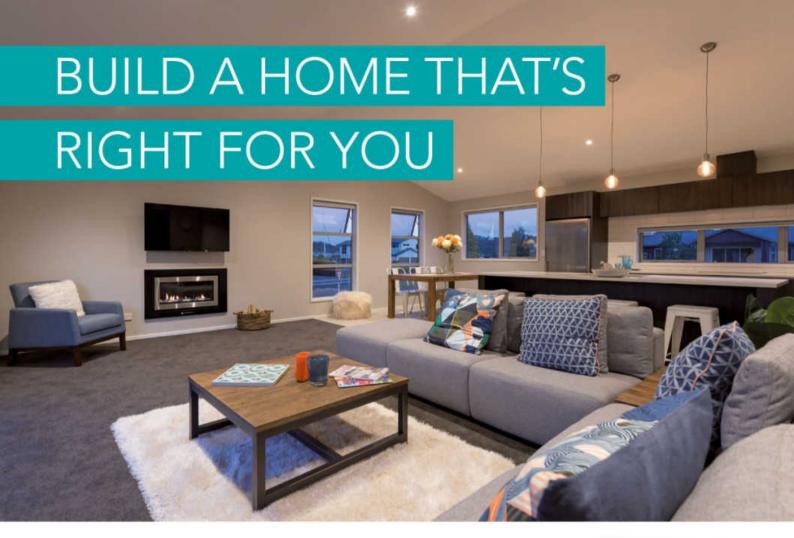
"It's a really tranquil spot with trimmed box hedging around the perimeter of the grass, and grey-leafed plectranthus, white-flowering rengarenga lilies and abutilons. We love sitting on the lower deck under the blue cedar and looking out to the vines of The Hay Paddock vineyard, listening to the swoop of the tui wings as they chortle to and fro. Other times we'll eat on the top deck, which is equally enchanting, with views either out to the sea or through the branches of the huge feijoa.

"There is an almost spiritual sense here. Now, whether that is Waiheke itself – because people do say that – or whether it's the special little house and garden we have, I'm not sure. But we find this a superb retreat for us."









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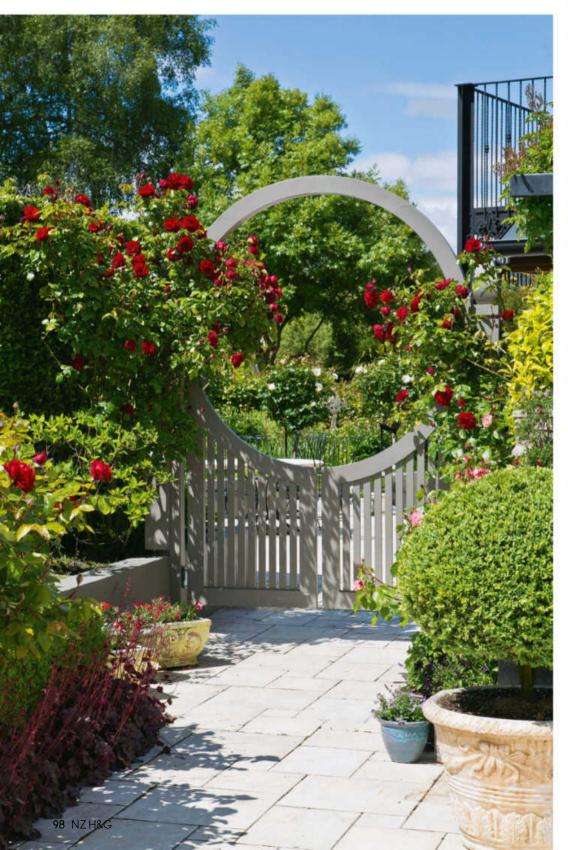
THIS PAGE (from top) Part of the patio that surrounds the house, with topiary and 'Ingrid Bergman' red hybrid tea roses; through the moon gate in the background you can see the White Garden, with white roses, peonies and other pale perennials. Mike Henry takes a seat on one of Chantecler's many stone walls, constructed by stonemason Casey Murphy. **OPPOSITE** (from top) Mike designed the Round Garden near the house, which he planted in a formal style with box hedging and topiaries, as well as Japanese cherry trees, roses and English lavender. Central Otago schist stone stairs and walls lead up to the Round Garden.

IKE HENRY IS the definitive constant gardener, compelled to create. When he walks around his already rather magnificent 4.8ha garden in rural Queenstown, he isn't thinking, "Well done me", but "What next?" A few years ago, Mike's wife Maureen went to Auckland for a week. By the time she got home he'd carved out an entire new Asian Garden, complete with waterfalls, a pond and eight tonnes of feature rock.

For some of us, the setting of the Henrys' 16ha property would be reward enough, never mind the gardening. From a site near the top of Slope Hill, above Lower Shotover Road, the eye takes in the flank of the Remarkables, with glimpses of more distant peaks further up Lake Wakatipu. The property, which they've named Chantecler, was originally part of a farm and was planted in conifers and other exotics 50 years ago, so the views are framed by established trees. >



"I WANTED TO BE ABLE TO ENJOY THE ESTABLISHED TREES AND I COULD SEE THAT I COULD USE THEM AS THE BONES OF THE GARDEN"





THESE PAGES (from left) One of Mike's three cedar moon gates, which he first spotted in a Canadian gardening magazine and had made to fit the garden; this one is framed by a gracious 'Dublin Bay' climbing rose. Looking towards the gazebo, with the topmost stretch of the native garden visible to the right, through a second moon gate; a vintage water handpump rises from the kitchen garden; Mike has a larger vege garden elsewhere on the property, leaving this one mostly for herbs - sage, rosemary, thyme, parsley, mint, oregano, camomile and many others - plus some asparagus, peas, lettuce, beetroot and artichokes, interplanted with perennials and roses.



It was that maturity that attracted the then Auckland-based couple in 2003, when they went looking for a holiday property close to one of their daughters, who'd recently moved to the Lakes District.

"If you drive around Queenstown, you'll see some beautiful homes, but the trees are only two metres tall," says Mike. "I wanted to be able to enjoy these trees and I could see that I could use them as my bones..."

At the time, however, the future garden was barely a twinkle in his eye. The initial 4ha they bought came with a 60s Oamaru stone house, a scattering of roses and a couple of dozen rhododendrons, but the rest was paddocks, with a deer fence immediately beyond the back patio. There was plenty to be going on with, in other

words, and Mike, founder of Mike Henry Travel Insurance, was still very much wrapped up in the Auckland business world.

Retirement provided the space he needed. Eight years ago he made the definitive gesture, donating all 60 of his business shirts, 80 ties and 12 suits to the Sallies, then he and Maureen relocated to the Queenstown property, built a French-inspired house and broke out the gardening tools.

Chantecler, which is registered with the New Zealand Gardens Trust, has been described as a "secret garden", because from the road below you would never guess such a large and diversely landscaped world existed. Arriving at the property you could be in France, the long driveway passing beside a field of 2000 lavender plants. >







THESE PAGES (clockwise from top left) The gazebo overlooks the Yellow Garden, which is heavily planted with David Austin roses, mainly 'Graham Thomas' and 'Golden Celebration'. Holly and Bella in the Asian Garden, which has around 200 maples; the waterfall in the top background was man-made, using schist, some pieces weighing up to eight tonnes. Looking towards the Native Garden past the Monet bridge, which was built by Stu Cleveland; in the background is a giant steel dragonfly by Arrowtown-based artist Mark Hill.



The house, by contrast, is fronted by an English garden incorporating 700 rhododendrons and azaleas, hostas, hellebores, bluebells and trilliums. Things then become more formal with box hedging, roses and various perennials among statuary and fountains.

Further up the hill, the pool and pool house studio are sheltered by Tuscan-style stone walls and olive trees. "This is where you put on your Italian CD and open up a bottle of Chianti," says Mike. Further up again is that recently formed Asian Garden, now planted with Japanese maples, as well as

ornamental cherry trees, Japanese azaleas and yakushimanum rhododendrons, its pebbled paths broken by bright green clumps of scleranthus moss.

Elsewhere, the borders dissolve and you're into wetlands and woodlands that could be anywhere. In a glade of conifers, Mike has built a tree house for his many grandchildren, complete with a fire station pole and underplanted with giant artificial mushrooms. For kids, Chantecler must be magical to explore – a rambling, park-like space, with fallow deer, alpacas and a flock of 180 sheep as a bonus. >







It's pretty enchanting for grown-ups too. In the upper reaches of the property, for example, Mike has created a twisting and turning path that links the Asian Garden with a gully area heavily planted in natives.

You cross a Monet bridge above a noisy cataract of water, then descend a ridge line route among mass plantings of flaxes and hebes, red beech, mountain beech, manuka and lancewood. There are more than 5000 specimens in total, unbelievably planted just eight years ago.

Such startling growth is typical of Chantecler, which is blessed with a rich base of silt, blown from the banks of the Shotover River over millennia, and terrific drainage.

You could say Mike got lucky, but he'd probably reply he made his own luck. Restless, never quite satisfied, certainly never finished, he's only recently planted a paddock in an avenue of Irish yews and already his mind is turning to the next thing. "I've got my eye on another paddock," he says with a faraway look. "Thought of making a nice wisteria walk." >



THESE PAGES (clockwise from above left) The bottom pond was already built when the Henrys bought the property, but they've planted out the surrounding area with gunnera, Japanese maples, ligularia and Siberian irises, along with native ferns and flaxes.

Late-flowering rhododendrons in The Dell, including the purplish R. 'Black Sport' and white R. 'Sappho', with deciduous azaleas in the foreground.
An antique cast-iron bench seat, surrounded by mass plantings of hostas.









Q&A

CLIMATE: Hot, dry summers and fresh, crisp autumns. Winter has its challenges, and frost is our worst enemy, but our 50-year-old trees on the south of the property block the winds.

SOIL TYPE: Rich, acid soil with river silt blown from the Shotover River. It's ideal soil for the plants we grow here.

WATERING THE GARDEN: We're connected to the Arrow River irrigation system, so our plants are usually very happy.

MOST SIGNIFICANT PLANT: There are so many, but let's just say the rhododendrons (all 700 of them).

FAVOURITE PLANT COMBINATION: Perhaps the thousands of bulbs (bluebells, snowdrops, tulips, daffodils, hyacinth etc) that flower at the same time as the rhododendrons, azaleas, magnolias and camellias, with breathtaking combinations at times.

HELP IN THE GARDEN: About 40 hours of help a week. The lawns alone take more than a day to mow.

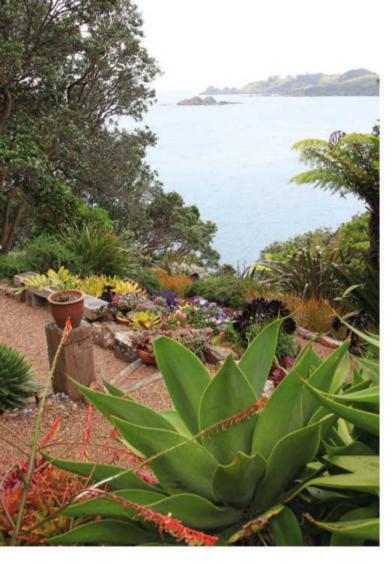
WHAT I'VE LEARNED ABOUT GARDENING: That you never stop learning. That the garden is never finished. That the garden is like a canvas and that you can colour it any way you like.

Mike Henry



Slowly does it A characterful Waiheke Island garden has grown cutting by cutting over many years as its owners have built an enviable coastal lifestyle WORDS CAROL BUCKNELL / PHOTOGRAPHS SALLY TAGG THESE PAGES Penny and Ray Ericson have gradually transformed their weed-ridden rocky site on the northern side of Waiheke Island, creating a canopy of pohutukawa, tree ferns and other natives underplanted with large blocks of drought-tolerant perennials, including the native rengarenga lily, with its frothy white spring flowers, and dwarf agapanthus; the gravel path winds down the slope to the sea, where the couple often bathe in the warm rock pools. 108 NZH&G





THIS PAGE (clockwise from top left) The garden flows down the steep north-facing site to the sea, on either side of a gravel pathway. One of Penny's own pieces against a background of rosemary and rengarenga. A succulent (*Echeveria glauca*) sets off a ceramic orb by Brian Gartside. Penny and Ray Ericson with one of their many nikau palms.

OPPOSITE Penny compares her garden to a tapestry, with contrasting texture and colour; most of the garden is planted with tough plants that can handle the coastal environment, such as pohutukawa, puka and other native trees, along with *Agave attenuata*, *Aeonium* 'Schwarzkopf', *Libertia peregrinans* and rosemary; seasonal annuals such as lobelia and petunia are planted in sheltered nooks.

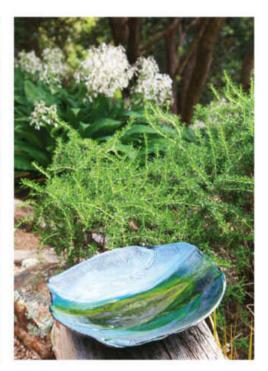
ENNY ERICSON Is not one for hyperbole. So when she describes the lifestyle she and husband Ray lead on Waiheke Island as fabulous, you know it must be pretty damn good. Their home overlooks Palm Beach on the northern side of the island and is surrounded by an everexpanding garden filled with a mix of natives and colourful canna, bromeliads, clivia and other exotics.

A path winds through nikau palms and other native trees down the steep site to the cerulean sea, where the couple like to swim in rock pools at high tide, stopping sometimes en route to contemplate the view at one of the sheltered sitting areas tucked into the hillside. There they enjoy the company of tui, wood pigeon and other native birds, which are a constant presence in the pohutukawa canopy.

An award-winning ceramic artist, Penny works in her home studio from 7am to 1pm most days. "Then she spends the rest of the day in the garden," says Ray, who is also a dab hand with clay and has his own studio tucked into the side of the house. >

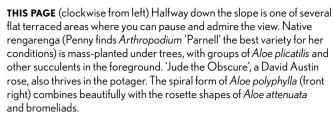












OPPOSITE A 'Dublin Bay' rose climbs the pergola over Penny and Ray's colourful potager, which they built on level ground near the house; local seagrass, compost and home-made seaweed and comfrey teas keep the garden healthy and productive and poppies, calendula and other flowers bring in the pollinators.









"I LOVE COLOUR AND ARRIVE HOME WITH BITS AND PIECES AND PENNY VERY GRACIOUSLY TRIES TO FIND SOMEWHERE TO PLANT THEM"

The couple moved to Waiheke in 1988, when a friend offered to sell them part of a 4ha section he owned. They built the house themselves from a kitset. "It came in bits on the back of a truck," recalls Ray.

The next step was taming the steep, 3000sqm section, which was covered in pine trees, honeysuckle, asparagus fern and many other weeds. It was a formidable task, but they were undaunted. Ray built fences and pergolas while Penny supplied the horticultural expertise, which seems to run in the family.

"My mother was a dedicated gardener and I have just discovered that my grandfather, Graham Harvey, was a plant breeder," she says. "He developed a white freesia, named 'Beatrice' after his wife, as well as carnations, cineraria and other flowers. So maybe there is something tucked away in the genes."

The garden grew like topsy, she says, with no advance plan. "We had a pile of fill dug out when we built the house so we thought we'd better plant something there. We gradually moved out from the house and kept going. It's a big piece of land; we have just worked on one part at a time."

That first garden area is now a thriving potager, with roses and sweet peas covering the tall wire fence that keeps the rabbits out. They grow what they eat; in summer this includes beetroot, courgettes, beans, tomatoes, spring onions, silverbeet and lettuce. "We would harvest something out of the garden most nights," says Penny.

When they built the studio, 10 years after the house was finished, the fill from the surrounding courtyard became another garden. Even the idea of constructing a track down to the water's edge happened more by accident than design. A neighbour felled a pine tree that mistakenly dropped onto their site. "After they cleared it all up, we could see what a magnificent aspect we had," says Ray. "The easiest way down to the sea was to build a zigzag path and this gave us spaces on either side to develop different garden areas. Each one lent itself to being developed in different ways, which is what we have done."

Grant Dunn from Roughly Refined Landscapes helped build the track to the sea using retaining rocks the couple hand-picked from the local quarry. >



Q&A

GARDEN PHILOSOPHY: I have never been an intellectual gardener; I just enjoy it as relaxation, pottering around.

HOURS SPENT IN THE GARDEN: Four to five hours a day.

FAVOURITE FOOD FOR THE GARDEN: Seagrass from the local beaches is a miracle food. I spread it around plants as a mulch or put it into my compost.

BEST PLANTS: Cannas are marvellous; they seem to survive anything. Agaves are also really tough. For me, it's live or die.

WHEN I LOOK BACK: I think we've probably put in too many trees and, where we used to be in full sun everywhere, now we are not.

NEXT GARDEN PROJECT: We're putting in two new rose beds.

Penny Ericson

Halfway down the slope, a semicircular sitting area is backed by a high rock wall. Heat-loving agaves and other succulents enjoy the warmth of the red and gold stone, as do Penny and Ray on the rare occasions they linger here.

The succulents, like most of the garden's plants, were grown from cuttings given by friends and relatives. "If we had gone out and bought them all it would have cost thousands of dollars. We gather plants from different people and places. I love colour and arrive home with bits and pieces for the garden and Penny very graciously tries to find somewhere to plant them."

There's been the odd failure, but most of the plants have thrived, due in part to Penny's home-made compost, comfrey and seaweed fertilising teas and plenty of mulch. Like all Waiheke property owners, they collect their own water, so irrigating the lower half of the garden is out of the question and plants in that section have to be tough.

"It's trial and error, then the trees grow up and it all changes; gardens are such transient things," says Penny. "One thing I always say to people when they ask me about what to grow – the plant will tell you... you will know."

THIS PAGE Looking up the path towards the house, which the couple built themselves from a kitset, later adding a studio space for Penny near the roadside entrance; wide decks and courtyards provide sheltered spots to enjoy the view no matter where the wind is coming from; Penny, who spends several hours a day in the garden, won the People's Choice award in the 2014 Waiheke Island Garden Safari.

I want to walk outside and say, "Wow!"









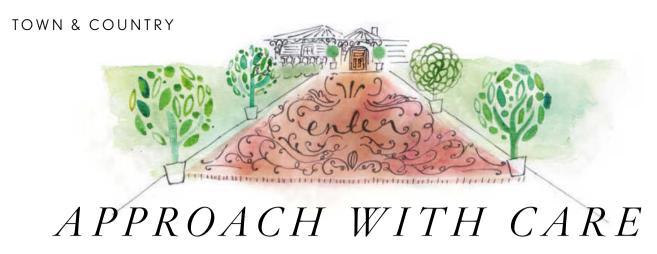
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In these days of gated living, have we forgotten how to say welcome?

WORDS JANICE MARRIOTT & VIRGINIA PAWSEY / ILLUSTRATION PIPPA FAY

DEAR VIRGINIA

DEAR JANICE



When we run the three blocks to kindy, fouryear-old Tane rushes ahead of me, being a high-speed bullet train. I puff along behind. I may be an old-fashioned steam train, but I'm fully alert, looking out for cars backing out of driveways, their drivers oblivious to small boy trains. Some are careful. Some are

more like high-speed trains themselves.

Jog, puff, jog, puff... I notice that so many houses are replacing their picket fences with stone walls and sliding gates you can't see through. Being a pedestrian here, or a pretend train driver, is like walking through stone corridors in a giant's castle. Many villas have been hoisted up and a garage installed underneath so the entry point to the house is the garage.

All of this reflects our urban lifestyle: our need for speed, our concern with security rather than neighbourhood, and the dominance of the car.

I feel uncomfortable with it. I have a carport beside my house, a path lined with box balls going to the front door and a front lawn the size of a double garage – a nice space for the eye to rest between the house and the pavement.

This lawn is regarded by the men in the family as the ideal space in which to park. Son Robert wants to cut down the red hibiscus, a branch of which could scratch his front bumper. No, I insist. A house needs a setting. It needs the hibiscus and the front lawn.

How many times have you visited someone and stared up at their looming house and not known where the entrance is? Houses should have a porch and a front door, preferably with potted geraniums or lemon trees or clipped bay trees. A shiny doorknob is another welcome sign, and shiny, clean windows. A thick doormat is important too, not one that actually says "Welcome" on it, but one that sends out that message. Have we forgotten how to say welcome with the fronts of our houses?

I found your letter describing the trends in urban living disturbing. So what did I do? I sought solace in window cleaning. I seized upon the one problem I could do something about; the approach to my front door. I have a lemon tree and lavender balls in pots and a path of sorts, but my windows did not fit your specifications for a welcoming entranceway.



All my windows were blotchy with spots. My friend Mrs E, whose windows are always spotless, maintains that having dirty windows is like looking out at the world through grimy glasses. So, despite its painful content, your letter has been helpful. Without it I would have been viewing the world through grimy glasses till next spring! As I cleaned, I thought about the pace of inner-city living and the loss of community spirit in not knowing one's neighbours and living in houses built like urban fortresses with stone walls and sliding gates and no apparent entranceways.

In the country, everyone knows who their neighbours are, though which entrance to approach is sometimes hard to determine. Farmhouse front doors are so seldom used that, if you knock on them, you are unlikely to be heard. It's therefore prudent to assume that the back door is the front door – you are more likely to have someone answer your knock. This is because country driveways are designed so that farm vehicles and cars can be parked close to where gumboots, wet coats, firewood, groceries, visitors, pets and other paraphernalia are deposited. The farmhouse back door is "where it all happens".

Rural visitors are comfortable with the back door functioning as a front door, but I think city dwellers and foreigners sometimes feel they are not being accorded the status they deserve when they are ushered into the house through the back entrance. I've never been quite sure how to handle this perception other than to apologise with a laugh for strange rural customs and move quickly through to the living room.

Janice

Virginia

GET THE BLOCK NZ LOOK

WITH MICO BATHROOMS

CAT AND JEREMY'S

THE BLOCK NZ

Cat and Jeremy's main bathroom from The Block NZ, fitted with product from Mico Bathrooms, is a standout and on point with 2016 Bathroom trends. A neutral palate of greys and white make the moss wall and black features really pop.

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SALT ON THE WATERFRONT Head Chef Freddie Ponder

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Silver Fern Farms lamb cutlet, rump and neck



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PREMIER SELECTION

AWARDS 2015

SUMMER'S END

MAKE & TAKE

Delicious make-ahead dishes for an Easter weekend away

PASSAGE TO INDIA

Spice up your life with the flavours of the Subcontinent

JAM SESSION

Turn seasonal windfalls into sweet spreads and jellies

SMALL BITES

Our food editor celebrates

mushroom season



NZ H&G 119





CHOCOLATE COCONUT SLICE

No one will be able to resist this nostalgic slice. Besides, eating chocolatey things is mandatory at Easter time.

115g butter
½ cup sugar
½ teaspoon vanilla extract
1 tablespoon golden syrup
1 cup flour
½ teaspoon baking powder
1 tablespoon cocoa powder
¾ cup desiccated coconut
Topping:
55g butter
1 cup icing sugar
1 tablespoon cocoa powder
1 cup desiccated coconut, plus extra to sprinkle
¼ cup coconut milk
1 teaspoon vanilla extract

Heat oven to 180°C. Line a 28cm x 18cm slice tin.

Cream the butter and sugar together. Add the vanilla and golden syrup and beat to combine.

Sift over flour, baking powder and cocoa, add coconut and fold to combine.

Press into tin and bake for 20 minutes or until just starting to come away from the edges of the tin.

Topping: Melt butter, remove from heat and add remaining topping ingredients. Spread over the hot base.

Allow slice to cool completely before cutting into pieces. If desired, sprinkle with a little extra coconut once cool. *Makes about 18 pieces*

MIXED NUT & RASPBERRY BRITTLE

Freeze-dried raspberries and a hint of flaky sea salt give this sweet treat a modern twist and make it extra special.

100g brown sugar
250g caster sugar
100g golden syrup
100ml water
50g butter
1½ teaspoons baking soda
1 teaspoon vanilla extract
Pinch of salt
250g mixed raw nuts, lightly toasted, larger
nuts roughly chopped
2 tablespoons freeze-dried raspberries, lightly
crushed

Line a baking tray with baking paper. Place sugars, golden syrup and water in a medium saucepan and place over a

Flaky sea salt (optional)

medium heat, stirring to dissolve sugars. Add butter and stir until melted.

Bring mixture to the boil and cook until it reaches 154°C on a candy thermometer (hard crack stage).

Remove pan from heat and quickly stir in baking soda, vanilla and salt, followed quickly by the nuts.

Spoon mixture onto prepared tray and level as much as possible with the back of a spoon.

Sprinkle raspberries over, pushing them gently into the brittle with the back of the spoon. Sprinkle with a little flaky sea salt if desired.

Leave in a cool spot until set then break roughly into pieces. Brittle will keep for a week in a sealed container. *Makes about 30 pieces*



CHILLI BEEF & BEANS

This deeply flavoured, Mexican-inspired dish can be used as a filling for tacos, to make nachos, served over rice or eaten for breakfast on toast with a poached egg.

1.2kg trimmed stewing beef, cut into 2cm cubes

2 tablespoons malt vinegar

1 teaspoon each: flaky sea salt, sugar

 $2 \, \mathsf{tablespoons} \, \mathsf{oil}$

2 onions, chopped

3 cloves garlic, finely chopped

1 teaspoon each: hot smoked paprika, chilli powder, ground cinnamon

2 teaspoons cumin seeds, toasted and roughly crushed

1 bay leaf

2 red chillies, seeds removed, finely chopped

3 tablespoons tomato paste

400g tin chopped tomatoes

375g tomato salsa (eg Old El Paso Thick & Chunky)

1 tablespoon brown sugar

1 cup beef stock

2 red capsicum, seeds removed, diced

400g tin red kidney beans, rinsed and drained

 $400g \, tin \, black \, beans, \, rinsed \, and \, drained$

3 tablespoons chopped coriander leaves, plus extra for garnish

2 squares dark chocolate (at least 70% cocoa)

Toss beef cubes in a bowl with vinegar, salt and sugar. Cover and marinate for at least 4 hours, overnight if possible.

Heat oil in a large pan or casserole with a tight-fitting lid. Gently cook onion and garlic over a low heat until soft and transparent. Remove from pan with a slotted spoon. Increase heat and brown meat in batches.

Return all the meat to the pan along with the cooked onion and garlic. Add remaining ingredients except beans, coriander and chocolate. Bring to the boil then turn to a simmer, cover and cook for 1 hour, stirring from time to time.

Remove lid and simmer 30 minutes.

Stir in beans, coriander and chocolate, season to taste and simmer 10 minutes.

Store mixture covered in the fridge for up to a week. *Makes 8-10 serves*

SMOKED CHICKEN PASTA BAKE

A super-tasty, hearty meal-in-a-dish that reheats well ticks all the boxes for a lowstress holiday meal everyone will love.

Cheese sauce:

60g butter

50g flour

500ml milk

120g tasty cheddar, grated

80g blue cheese, crumbled

1tablespoon basil pesto

Pinch of freshly grated nutmeg

For the bake:

400g penne pasta

2 tablespoons butter

2 tablespoons olive oil

3 cloves garlic, finely chopped

100g button mushroom, finely sliced

1 head broccoli, cut into small florets

1 smoked chicken breast (approx 300g), skin

removed, roughly chopped

2 tablespoons pine nuts

Extra grated tasty cheddar for sprinkling

Cheese sauce: Melt butter in a medium saucepan until it foams. Add flour, take off heat and mix to a smooth paste. Return to heat and cook while stirring for a minute. Take off heat and whisk in milk until smooth. Return to heat and bring to the boil.

Take off heat and stir in cheeses and pesto. Season to taste, add a pinch of nutmeg and set aside.

Heat oven to 200°C. Grease an ovenproof dish about 30cm x 22cm. Cook pasta to packet directions.

In a frying pan, heat butter and oil over a medium heat. Add garlic, mushrooms and broccoli florets and stirfry until broccoli is just tender.

Combine the cooked pasta with the mushroom mixture and chopped chicken. Tip into baking dish and season to taste.

Scatter over pine nuts, pour over the cheese sauce and scatter with extra grated cheese.

Bake 30 minutes or until golden and bubbling. Leave to rest for 5 minutes before serving. *Serves 8-10* >





GRAIN-FREE GRANOLA

This nutty, seedy mix makes an excellent breakfast, especially with the stewed rhubarb (recipe follows) and a spoonful of coconut yoghurt. It can also be used as a dessert topping – sprinkled over the stewed fruit with a scoop of ice cream or fresh cream – or packaged into small bags and taken with you for snacking on when out walking.

150g each: brazil nuts, natural almonds and walnut pieces 150g pumpkin seeds 100g sunflower seeds 50g chia seeds 50g sesame seeds 150g honey 50g maple syrup 2 tablespoons olive oil 1 teaspoon ground cinnamon 1 teaspoon vanilla extract 1 orange, finely grated zest 60g ground almonds 100g coconut chips 1/3 cup freeze-dried raspberries

Heat oven to 140°C. Line 2 oven trays with baking paper.

Combine the brazil nuts, almonds, walnuts and all the seeds in a large bowl.

Gently heat together honey, maple syrup, olive oil, cinnamon, vanilla and orange zest, stirring until combined. Pour over nut mixture and stir until completely coated.

Spread mixture thinly over trays and

bake 30 minutes, stirring once or twice.

Take from oven and add half the ground almonds to each tray, tossing to coat mixture. Return to oven for 10 minutes then add half the coconut chips to each tray and toss once again.

Cook for a further 5-10 minutes – granola is ready when the nuts are crisp and golden.

Take from oven and allow to cool, tossing mixture with your hands once or twice to break granola into clusters. Once cool, add freeze-dried raspberries.

Store granola in an airtight container. It will keep for several weeks (longer if in the fridge). *Makes about 10 cups or 20 serves*



PASSAGE TO INDIA

Aromatic, tangy, spicy, sweet... these *easy Indian dishes* will tingle the taste buds

RECIPES ASHIA ISMAIL-SINGER
STYLING BERNADETTE HOGG
PHOTOGRAPHS AARON McLEAN

PURI WITH POTATO, CHICKPEAS & TWO CHUTNEYS

Puri is a fried Indian bread, rather like a crispy, hollow pastry, in which you make a little hole to add your filling. These little taste bombs explode in your mouth with tangy, spicy and cooling flavours.

hole about 2cm in diameter in each puri and fill with a few chickpeas, a couple of pieces of potato, 1 teaspoon yoghurt and the two chutneys. *Makes 20-25*

Puri.

1⅓ cups flour

¼ teaspoon baking powder

1/4 teaspoon salt

1 tablespoon oil

Oil for shallow-frying

Filling:

3-4 medium potatoes

50-60g cooked chickpeas

To assemble:

Coriander and tamarind chutneys

200g plain Greek yoghurt mixed with a little salt and a dash of red chilli powder

Puri: Mix flour, baking powder and salt with oil and slowly add enough cold water to make a soft dough. Divide into 20-25 small pieces and roll into balls. Roll out each ball into a 4cm round.

Heat 3-4cm of oil in a small, deep saucepan and fry 2-3 puri at a time until golden brown, ladling the hot oil over as they cook so they puff up. Place on paper towels to drain and cool.

Filling: Peel potatoes and cut into cubes. Boil in salted water until tender, drain and leave to cool.

To assemble: Do this just before serving so puri won't get soggy. Make a small

CORIANDER CHUTNEY

1 bunch fresh coriander (stalks removed)

Small handful of mint leaves

2 -3 green chillies (depending on how hot you like it)

2 tablespoons lemon juice

A little sugar to taste

Blend ingredients together to a paste, seasoning with salt and pepper to taste.

TAMARIND CHUTNEY

2 heaped teaspoons tamarind pulp or purée (available from Asian food stores and some supermarkets)

3-4 teaspoons brown sugar

1 teaspoon cumin seeds, lightly toasted

1/4 teaspoon salt

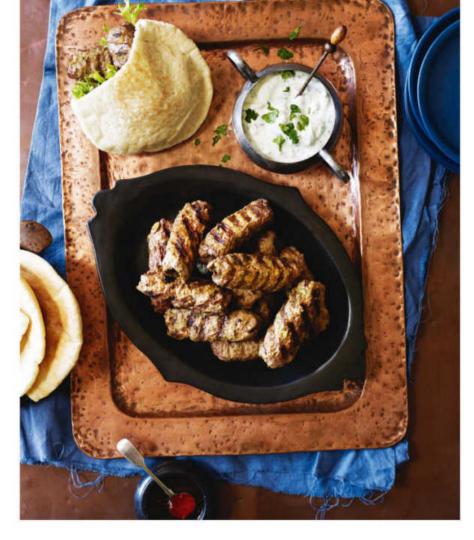
Pepper to taste

6-8 tablespoons water

Place ingredients in a small pan, bring to the boil and simmer a few minutes until syrupy. If mixture stiffens, add a little boiling water.







LAMB KOFTAS IN PITA POCKETS WITH HERBED YOGHURT

You can prepare these koftas in advance and freeze them, taking them out of the freezer the night before to thaw. They are great for an informal gathering or barbecue, as people can help themselves.

Koftas:

1kg lamb mince

2-3 cloves garlic, crushed

1 onion, peeled and very finely chopped

1 heaped teaspoon each: ground cumin, coriander and turmeric

1-1½ teaspoons coriander and chilli paste (see Cook's Note)

1egg

Breadcrumbs (if needed)

1-2 tablespoons olive oil for frying

To serve:

Pita pockets

1 cup Greek yoghurt

2 tablespoons chopped mint

Handful fresh coriander, chopped

Crunchy salad greens

Small dish of sweet chilli sauce (optional)

Koftas: Combine all ingredients (except oil), seasoning with salt and pepper. Add some breadcrumbs if mixture feels a little too wet.

Divide mixture into about 20 evensized balls then mould them into sausage shapes. A great trick (which also helps the koftas cook through well) is to mould each ball around a wooden spoon handle until it is 8-10cm long (it will shrink when cooked), gently slide it off and place on a tray.

When ready to cook, heat oil in a frying pan or griddle pan and cook koftas over a moderate heat until cooked through. They can also be barbecued or baked at 220°C for about 10-12 minutes.

To serve: Wrap pita pockets tightly in foil, 3 per pack, and heat for 5-8 minutes in a 200°C oven. Keep warm, wrapped in foil, until ready to eat.

Mix yoghurt with mint and coriander.

Serve koftas in the pita pockets with a crunchy salad, herbed yoghurt, and chilli sauce if desired.

Cook's Note: To make coriander and chilli paste, whizz together a bunch of fresh coriander, washed and stems trimmed (leave 2-3cm), with 3-4 green chillies (or more, if you like it hot). The paste can be frozen in an ice cube tray and used as needed.

CHILLI BAKED SIDE OF SALMON

A foil-wrapped side of salmon is one of the simplest and most delicious ways to feed a group – foil seals in the tenderness and flavour and clean-up is a breeze. Serve this with potatoes and a salad.

1 side of fresh salmon, about 1.2kg 1 tablespoon olive oil ½ -1 teaspoon chilli flakes (depending on how spicy you like it) Good squeeze of fresh lemon juice To serve: lemon and/or lime wedges, micro greens (optional)

Heat oven to 200°C. Leave the skin on the salmon but remove any pin bones. Run under a cold tap then pat dry with paper towels.

Take a large piece of good-quality baking foil – enough to make a folded parcel that will completely seal the salmon – and lay it on an oven tray. Place salmon on foil, skin side down.

Place oil, chilli flakes and lemon juice in a jar and season with salt and pepper. Give it a good shake to combine then drizzle over the salmon.

Enclose salmon in foil, rolling the edges together to seal.

Bake at 200°C for 20-25 minutes or until salmon is just cooked through but still moist.

Serve on a platter garnished with lemon and/or lime wedges and microgreens if desired. Serves 6-8 >





CURRIED CHICKEN MINCE & PEA PASTRIES

These little pastries are a great way to feed a crowd and are also good for picnics. They're simple to make and handy to have in the freezer – freeze them unbaked and cook from frozen for about 30 minutes.

1 tablespoon olive oil
500g chicken mince
1 teaspoon ground cumin
1 teaspoon ground coriander
3/4 teaspoon ground turmeric
1/2 cup frozen peas
1/4 teaspoon salt and pepper to taste
5-6 sheets ready-rolled flaky pastry
1 egg, beaten
1 tablespoon cumin seeds

Heat oil in a saucepan and brown mince. Add spices, peas, salt and pepper and stir for a minute then cover and cook over low heat until mince is cooked. The mixture should be quite dry but clinging together; you may need to add a splash of water if the mince is sticking to the pan. Allow to cool before making up the pastries.

Heat oven to 190°C. Cut each pastry sheet into 4 squares and brush edges with a little beaten egg. Add a spoonful

of mince to each square and fold over to make a triangle, pressing the edges together with a fork. Brush top with egg, sprinkle with cumin seeds and lay on a lined baking tray. Bake for 25-30 minutes or until puffed and golden. Serve with fresh tomato chutney (below) or another chutney of your choice. *Makes 20-24*

FRESH TOMATO CHUTNEY

This uncooked chutney is quickly whizzed together.

1 bunch coriander
1 large tomato
2-3 green chillies
Juice of ½ a lemon
1 teaspoon salt
2 tablespoons tomato sauce (ketchup)
1-2 teaspoons chilli powder
½ teaspoon brown sugar

Combine all ingredients using a hand blender or whizz and season to taste. Makes about ¾ cup

JALEBI

This traditional Indian sweet, consisting of fried batter coils coated in sugar syrup, is a hot favourite at special occasions such as birthdays and festival celebrations. Although the saffron is optional, it does add authenticity and depth of flavour.

250g flour
1½ tablespoons fine semolina
½ teaspoon baking powder
Good pinch of salt
2 tablespoons natural yoghurt
400-500ml water
Pinch of saffron threads (optional)
2 drops orange food colouring
Vegetable oil for deep-frying
Syrup:
300ml water
250g caster sugar
¼ teaspoon saffron threads (optional)
¼ teaspoon rosewater
2 drops orange food colouring

Combine the flour, semolina, baking powder, salt and yoghurt and add enough water to mix into a thick pouring batter. Add saffron and colour and set aside for 20-30 minutes.

Syrup: Put water and sugar in a saucepan; stir over a low-medium heat until the sugar has dissolved. Add saffron and rosewater. Simmer for 10-15 minutes until syrup is reduced. Add colour.

Meanwhile, begin making batter coils. Heat oil in a deep pan or small wok until hot (test by putting a cube of bread in; it should turn golden within a minute).

Whisk batter again and transfer to a squeezy bottle with a nozzle. Pour batter into the hot oil in little coils, making 2-3 at a time, and fry for about 40 seconds, turning so they get crisp and golden. Drain on paper towels.

Immerse coils in the hot syrup to coat both sides, drip off excess and serve immediately with the cold nimish (see opposite). *Serves 6-8*

NIMISH

This rich, creamy dessert is made the night before to allow it to set. Serve it in little glasses or bowls with jalebi on the side (see recipe opposite).

Rose petals, silver leaf or nuts to decorate

Pinch of saffron threads
1/4 cup warm milk
450ml cream
1/2 -2 tablespoons icing sugar, sifted
1 teaspoon rosewater

(optional)

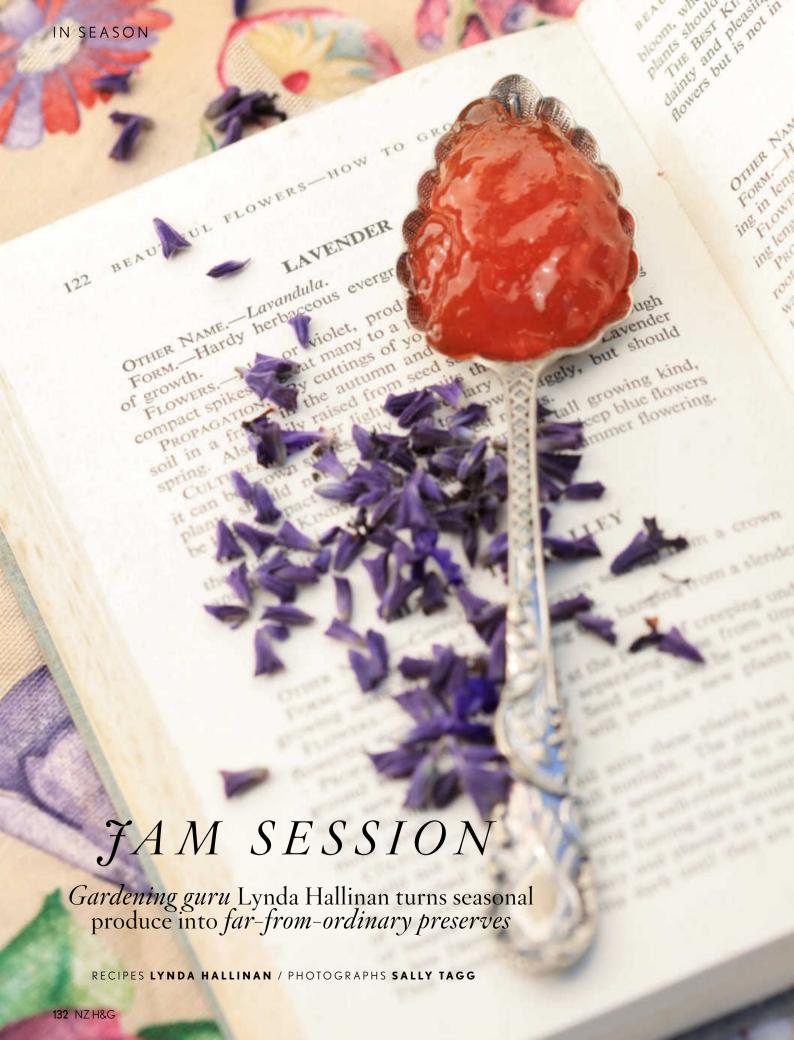
Add saffron to warm milk and set aside until cool.

Whip cream just until soft peaks begin to form (it's important not to overwhip). Add icing sugar, rosewater and cooled saffron milk and whisk for a further minute or so until combined.

Pour into glasses or small dessert bowls and chill overnight.

Decorate with rose petals/silver leaf or nuts. *Serves* 6-8 ■

Black Frolic plate (lamb kebabs) and grey Frolic plate (chicken pastries) from Green with Envy, (09) 422 7554. For more recipes see ashiaismailsinger.com.



PEACHERINE & LAVENDER JAM

Peacherines are a clingstone peach/ nectarine hybrid. Last summer when a lovely group of Katikati ladies came to visit my garden, they brought me a box of goodies from their own gardens, including a jar of English lavender and peach jam. I usually associate the aroma of lavender with laundry detergent and those pot-pourri sachets that spinsters kept in their lingerie drawers, so I was surprised how nice English lavender is as a herbaceous foil for the sweetness of the peacherines in this jam.

1 tablespoon dried lavender (Lavandula angustifolia)
1/2 cup boiling water
1kg peacherines, peeled and finely sliced off the stones
800g sugar
Juice of 1 lemon

Steep dried lavender in boiling water. When cold, strain and discard lavender.

Place lavender water and peacherines in a large pot. Simmer until soft then take off heat and purée with a stick blender.

Return pot of peach purée to the heat and add sugar and lemon juice.

Stir until sugar has dissolved, then boil briskly for 15 minutes.

Test for setting (see page 134), pour jam into jars and seal.

BLACKBOY PEACH JAM & JELLY

Get two for the price of one: this deep purple jam has pure, unadulterated peach flavour and, when you've finished making it, you can boil up all the discarded pits and peels to make a frugal batch of jewelred jelly.

1kg Blackboy peaches Juice of 1 lemon 1kg sugar



Pick peaches for jam while they are still firm enough to peel with a potato peeler. If overripe, they'll be too juicy to peel. If that's the case, use a sharp knife to score a cross at the top of each fruit. Dunk into boiling water for 30 seconds, then dip into ice water. The thin skins will peel back easily.

Cut peaches in half, twist to dislodge the pit and roughly chop the flesh or purée it in a food processor.

Place fruit in a pot with a little water to stop it sticking. Simmer gently, with the lid on, until soft and pulpy.

Add lemon juice and sugar, stirring until sugar has dissolved, then turn up the heat and boil briskly for 15 minutes. Test for setting (see page 134), pour jam into jars and seal.

To make Peach Jelly from the leftover pits and peels, place these in a pot and add 2 cups water. Simmer gently for 30 minutes then strain through a jelly bag or sieve lined with muslin.

Measure liquid. Bring to the boil then add an equal quantity of jam-setting sugar. Boil for 5 minutes then pour into jars and seal.

MULLED WINE JELLY

Although I'm more of a champagne than cabernet sort of girl, I do love a hot mug of mulled wine in winter, which got me thinking about whether grape jelly might be improved by adding spices and orange zest. I invented this jelly for a Jam Off competition in Wellington in 2011. It didn't win – first place went to a brilliant red Billington plum jam – but, really, it never stood a chance. I was on the judging panel and couldn't cheat.

Don't even think about making this jelly out of cheap, imported grapes from the supermarket. They lack the richness of fully vine-ripened grapes and create a thin, weak jelly that tastes only of sugar.

1kg purple grapes
750ml red wine
1 orange, juice and peel
Your choice of spices such as cinnamon,
cloves and vanilla
Jam-setting sugar

Pluck the grapes off their stalks and place in a large pot. Lightly mash with a potato masher. Add a bottle of red wine, orange juice and peel (in long strips) and your choice of spices. I use 1 cinnamon stick, 1 teaspoon ground cloves and 1 vanilla pod. Sometimes I'll add star anise and cardamom too.

Simmer over a low heat for 30 minutes until the grapes have burst out of their skins and are soft. Pour the pulp and spices into a jelly bag and leave to drip in to a container overnight.

Discard pulp and spices and measure the amount of juice.

Bring juice to the boil in a pot. Add the same quantity of jam-setting sugar, stirring until dissolved, and boil for 5 minutes. Pour into jars and seal.



HOW TO TEST FOR SETTING POINT

There are two ways to test whether your jam or jelly has reached setting point:

- The first is to test the temperature using a candy thermometer when the boiling jam hits 104°C, it will set without fail. I use a nifty silicon thermometer spoon, available from some kitchen shops (see page 137).
- The traditional setting test is the wrinkle test. As the jam comes to the boil, place a couple of small plates in your freezer. For every 500g of fruit, allow roughly 5 minutes of brisk bubbling at a rolling boil (meaning it
- doesn't stop bubbling if stirred), then dribble a little hot jam onto one of the cold plates. Run your finger through the jam; it should stay separated, with a wrinkled skin on top. If it doesn't, boil for another 5 minutes and test again.
- The more jam you make, the easier it becomes to judge its readiness by observation. Jam nearing setting point will stop bubbling quite so furiously, look slick and shiny, and start to coat the back of your wooden spoon and the sides of the pot.



PUMPKIN HONFY

You can use any pumpkin variety to make this colourful preserve, including autumn-ripened Kumi Kumi squash. Firmer-fleshed winter keepers such as Whangaparaoa Crown and Queensland Blue will take longer to cook. It makes a delicious filling for pumpkin pinwheels (see recipe below).

1.8kg pumpkin 1.8kg sugar 220g butter 5 lemons, juice and zest 1 teaspoon ground cinnamon 1 teaspoon vanilla paste

Peel and chop pumpkin into small cubes. Place in a large pot with just enough salted water to cover. Simmer, with lid on, until pumpkin is tender. Do not drain. Use a stick blender to purée the pumpkin and water.

Add sugar, butter, lemon juice and zest, and spices. Stir until sugar has dissolved, then turn up the heat and boil for 1 hour or until thick. Stir more frequently towards the end of the cooking time. Pour into jars and seal.

PUMPKIN PINWHEELS

Heat ½ cup milk and stir in 1 tablespoon sugar and 2 tablespoons yeast. Set aside until frothy.

Pour yeast mixture into a large bowl and whisk in 1 egg and 2 large egg yolks. Sift in 2½ cups flour and 75g softened butter and mix into a soft dough.

Tip dough out onto a floured board and knead until elastic, adding a little extra flour if too sticky. Place in a clean bowl, cover and leave to rise for 1 hour or until doubled in size.

Heat oven to 180°C. Roll out dough into a large rectangle and spread generously with **pumpkin honey**. Roll into a log then slice into 3-4cm thick pinwheels. Nestle pinwheels into muffin trays or pack into a square cake tin and brush with beaten egg. Bake for 15-20 minutes. Eat warm.



From Foggydale
Farm Jam Sessions:
Homegrown &
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preserves, by Lynda
Hallinan, published
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SMALL BITES

Shopping news and seasonal tips from food editor Sally Butters

Learn about: CUMIN

Cumin (pronounced "kuh-min") comes from the spindly-branched, hot-climate annual plant *Cuminum cyminum*. The oval seeds look similar to caraway, to which cumin is related (along with parsley and dill). Pungent, warming, earthy and slightly bitter, cumin's unique complexity has made it integral to the cuisines of Mexico, India and the Middle East, where it is a key component of curry powder.

Cumin seeds were popular in ancient Greek and Roman kitchens, partly because their pepperiness made them a viable replacement for black pepper, which was scarce and very expensive.

White cumin is the most common variety; black cumin seeds are slightly smaller and sweeter. Nigella is sometimes referred to as black cumin, but is not the same thing.

Ground cumin rapidly loses its complex flavour notes, which is why grinding whole seeds is often recommended in recipes. Toasting cumin before grinding it brings out its pleasant, nutty flavour and softens the bitterness. Heat a dry frying pan (no oil), add cumin seeds and keep them moving around, so they don't burn, until they give off a warm, toasted aroma. Tip them out of the pan to

avoid cooking them further in the residual heat, leave to cool slightly then grind.

Cumin features in our Chilli Beef & Beans on page 122, as well as in three Indian dishes in the feature beginning on page 126.

THREE FAB FRUITY OFFERINGS



2





- 1 I'm Pressed apple juices, still or sparkling, \$40 for 12 x 330ml, pressedrelease.co.nz.
- 2 Little Beauties dried feijoa slices with white chocolate, \$6-\$8 per 60g, littlebeauties.kiwi.
- 3 Barker's Central Otago Rich Red Plum sauce, \$4 per 325g at supermarkets.

I'M LOVING...

CHOCOLATE KIWIS

Whittaker's hollow chocolate Easter kiwis in either creamy milk or dark (50% cocoa). Small size (75g) \$7; large size (150g)



\$12. A portion of sales goes to the national conservation charity Kiwis for Kiwi.



SUN RICE BROWN RICE CHIPS Moreish, crispy, gluten-free snacks – great for dipping or munching straight from the bag. Available in three flavours: Sea Salt, Wild Rice and Parmesan & Sundried Tomato. \$6 per 156g pack at supermarkets.



SABATO YUZU MAYO

Yuzu is a Japanese citrus fruit. This tangy dressing is superb with seafood, chicken, asparagus, green beans or potatoes. \$12.90 per 270g jar from sabato.co.nz. >

SILICONE THERMOMETER SPOON

by KitchenCraft. Lynda Hallinan swears by this to test her jam setting point (see page 134). \$57.50 from millys.co.nz.



TURCI LIQUID HERBS

These intensely infused oils (80% cold-pressed herbs in 20% sunflower oil) are an easy way to add flavour; just spray onto food after cooking. Made in Italy, see turci.it. \$4-\$5 per 40ml at supermarkets - Basil, Rosemary, Chilli, Garlic, Lemon, White Truffle, Saffron or Oregano.



GEFU SPIRELLI

Spiral-cut veges are said to be one of the top trends in food for 2016. This German-brand, hand-held spiraliser is compact, convenient, dishwasher-safe and cuts two widths: 3mm and 5mm. \$55: for stockists see





Enjoy now: MUSHROOMS

- Traditional mushroom season, when field and horse mushrooms pop up in misty paddocks, is nearly here. Until the 1960s, autumn was the only time most New Zealanders ate mushrooms. Commercial cultivation began in the 1930s, with button mushroom spawn imported from Britain, but it wasn't until the 60s that cultivating and sterilising techniques had been refined enough to provide reliable yields.
- There are more than 250 edible mushroom varieties, but only a few are grown commercially in New Zealand. The mushrooms commonly sold in supermarkets white buttons, Swiss browns and portobello flats are different strains of the same species, *Agaricus bisporus*, which is closely related to the field mushroom. In nature, they have brown caps the white-capped variety is a mutant type that was selected for cultivation.
- Commercial mushroom farms use sheds, in which they can control the light, moisture and temperature levels for growing their crops. The mushrooms grow on a special blend of rotted compost that is inoculated

(sown) with mushroom spawn (spawn is the fungi equivalent to seeds).

- Scientifically there is no difference between mushrooms and toadstools
- both names refer to the fleshy, spore-bearing, fruiting body of a fungus.
- People who collect mushrooms are known as mycophagists. Eating wild mushrooms is often deemed a risky business, but tasty field mushrooms are relatively easy to recognise by their creamy white dome top and dusky pink flesh underneath. Like commercial mushrooms, the gills change from pale pink to dark brown as the cap expands.
- Mushrooms continue to grow after harvesting and will respire or "sweat" in plastic bags, so are best stored in the fridge in a brown paper bag.
- Grow-your-own kits are available online mushroomgourmet.co.nz offers oyster, shiitake, field, poplar (a New Zealand variety), burgundy and shaggy ink cap mushrooms; at parkvale.co.nz you can order a bucket that will yield 2-6 crops of portobellos. Some garden centres also stock them.



SAUTÉED MIXED MUSHROOMS

75g butter
1shallot, finely diced
1clove garlic, peeled and finely diced
1small red chilli, seeds removed, finely sliced
3 sprigs of fresh thyme
500g mixed mushrooms (chop larger varieties)
1tablespoon each: lemon juice, soy sauce

Melt butter in a deep frying pan over a gentle heat. Add shallot, garlic and chilli and cook several minutes. Increase heat and add thyme and mushrooms, tossing several more minutes. Add lemon juice and soy sauce, season with salt and pepper and continue to cook until mushrooms are just soft and lightly browned. Serve immediately. Serves 4

CREAMY MUSHROOM & BACON RISOTTO

2 tablespoons olive oil
1 red onion, finely diced
3 rashers thick-cut smoky bacon
2 cloves garlic, sliced
1½ cups risotto rice, eg carnaroli or arborio
1 cup chopped mushrooms of your choice
½ cup white wine
½ teaspoon sweet smoked paprika
1 litre vegetable or chicken stock, heated
½ cup crème fraiche
¼ cup freshly grated parmesan
3 large sage leaves, shredded
Shaved parmesan and sage leaves to serve

Heat oil in a large frying pan and gently sauté onion, bacon and garlic for 4-5 minutes until fragrant and softened.

Add rice and toss to coat the grains. Add mushrooms and wine and simmer for 3-4 minutes. Add paprika and all the hot stock and simmer gently for 15-18 minutes until thick and rice is just tender.

Remove pan from the heat and stir in crème fraiche, parmesan and sage. Season well. Serve garnished with shaved parmesan and extra sage if desired. *Serves 4-6*

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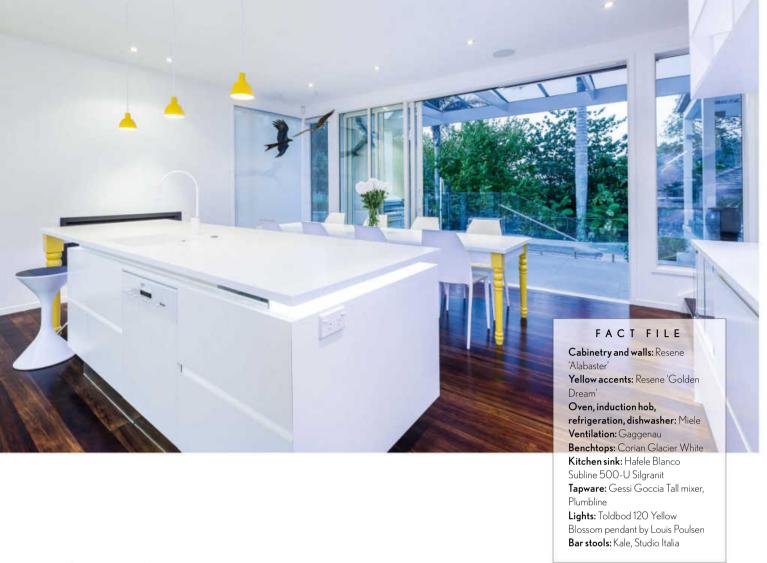


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Celia Visser, Celia Visser Design

HUB WITH A JOYFUL SPIRIT

The two metal birds of prey that soar above the dining table in Keith and Liz Oliver's open-plan kitchen/dining area were a wedding gift. To the couple, they are a daily reminder of togetherness and their marriage. And teamwork also played an important role in redeveloping their Remuera kitchen.

When the Olivers moved here from the country, the kitchen in this contemporary home was located in a completely different area. Following the advice of designer Celia Visser, the couple chose to convert a former living room into their new entertaining hub. "Relocating the kitchen gave it a seamless flow to the outdoors and the pool," says Celia.

White cabinetry in Resene 'Alabaster' lends the space a bright and breezy feel, but Celia steered clear of off-the-rack style with no personality. "We wanted to add some whimsy," she says.

For the most part, these are subtle design elements that play with shadow and light. Mirrored toekicks mean the island bench appears to hover off the floor; similarly, its top becomes a floating slab suspended above the bulk of the bench. Lighting in the cabinetry makes the satin-white surfaces sparkle, especially at night. A mirrored splashback reflects the tropical greenery of the great outdoors. "Even with your back to the garden, you feel part of it," says Celia.

Other points of difference are far more overt. Cue the impossible-to-miss accents of yellow. The sunny tones of Resene 'Golden Dream' are splashes of happiness in this pristine space. "I like a pure, primary yellow," says Celia, who used the shade in surprising ways. "We framed the inside of the hob area and, for fun, put it inside some of the cabinetry." A custom-made dining table with a Corian top also stands proud with its own twist of yellow. "Using it on the turned legs was a big decision – but it really works." The legs are repeated on the extension of the island bench.

The yin to the yang of all that white cabinetry is the darkstained oak flooring, which links to the rest of the home. This kitchen has a joyful spirit that challenges convention and is a wonderful space to socialise in.

THESE PAGES The turned legs on the extended island bench and custom-made dining table in Keith and Liz Oliver's Remuera kitchen (see also previous page) offered the chance to introduce a traditional element amid the glossy white styling; Liz and designer Celia Visser added a touch of pizazz by picking them out in pure, primary yellow, along with the hob linings, pendants and other elements.

SPECIAL FEATURE / KITCHENS

HOMEOWNER LIZ OLIVER

HOW DID THE YELLOW HIGHLIGHTS COME ABOUT? Celia and I agreed on a kitchen that had a bit of pizazz, but didn't want the accents to dominate or date the room. Yellow won out because it is a happy colour; we chose a clean, bright tone. Celia wanted to introduce some tradition into an otherwise modern kitchen, so the table legs and the legs on the bench are turned timber – painted yellow, of course!

TELL US MORE ABOUT THE SCULPTURAL BIRDS "FLYING" THROUGH THE SPACE. The steel hawks are very important to my husband and me as they symbolise our relationship. We were married in Queenstown 15 years ago and asked our guests to contribute to an art fund in lieu of gifts. The birds are flying in harmony, which is something I believe we do as a couple.

WHAT WAS WORKING WITH A PROFESSIONAL KITCHEN DESIGNER LIKE? Celia led me with a firm hand, but was always respectful of my tastes. She has a fantastic eye for colour and form. Notice the negative space beneath the benchtop, which is finished with mirrors? Another stroke of genius was the mirrored splashback, which captures our wonderful leafy outlook. The layout is an absolute joy to work in – she seems to have thought of everything. >

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Mal Corboy, Mal Corboy Design

GLOBAL ENTERTAINER

It was a nervous day for designer Mal Corboy when he watched a top-of-the-range refrigerator being craned into this apartment in Auckland's Viaduct. "As it was dangling above a luxury car in the street, I thought: 'This could all go horribly wrong.'" It didn't. The industrial-sized appliance and a 4.5m island benchtop made it safely into their new abode.

For TV producer and restaurateur Julie Christie, entertaining is a way of life. She takes a global approach to business, which is reflected in the interior decor of this top-floor apartment. When Julie wanted a space to wow a crowd, she envisioned a kitchen that captured the feeling of an upmarket African lodge. It also had to meld with the slightly masculine aesthetic of the rest of the apartment.

This big, bold room takes up a 6m by 3m space and has two faces: a "spotlight-on" front end, where Julie plays host to friends and associates, and a behind-the-scenes work zone created in the former laundry. Tall, glass-fronted cabinetry displays Julie's impressive collection of china and glassware. "LED lighting

makes this a showpiece," says Mal. Similarly, a glass-fronted wine fridge features row upon row of the finest tipples – a visual treat for oenophiles. Separated by a wall from this main area, the scullery is a well-equipped action station for occasions that require caterers.

Mal translated Julie's request for an *Out of Africa* look by using texture and thoughtful detailing. The existing black and white floor tiling was carried through and a palette of dark timbers, brushed metallics and leather lends this the mood of a gentleman's club. The chunky island bench is distressed American oak, with a porcelain top. Its rustic legs are trimmed with bands of metal finished with bolt heads in bronze. The bar stools, upholstered in aged leather, channel the African flavour.

With views through the living room to the harbour, the room has an outward-looking nature, yet it is also cosy and intimate. "Julie loves it," says Mal. "It works equally well for big events, when a team of people is tucked away out of sight or when just two people want to enjoy a glass of wine at the bench."

FACT FILE

Cabinetry: Stained oak
Oven/hob/steam oven:

Gaggenau

Refrigeration: Sub-Zero fridge-freezer and wine fridge plus a Fisher & Paykel CoolDrawer

Dishwasher: Miele

Island bench: Oak with a Dekton

top

Sinks: Kubus Fragranite Onyx

by Franke

Tapware: Paini in black
Pendant lighting: Restoration

Hardware (US)



THESE PAGES TV producer and restaurateur Julie Christie wanted a versatile entertainer's kitchen with a luxury African lodge ambience to complement her apartment's subtly masculine aesthetic; designer Mal Corboy included top-end appliances, glass-fronted cabinets to display her collection of kitchen and tableware, a glazed wine fridge and a chunky island-cum-table in metal-trimmed oak with a porcelain top.

HOMEOWNER JULIE CHRISTIE

WHAT WERE YOUR INSPIRATIONS FOR THE BRIEF TO MAL? I love houses that feel like homes, that feel lived in, and feature organic materials such as rustic wood, aged leather and natural linens. My favourite designer is Ralph Lauren. I like his masculine style and the kitchen reflects that right down to the black and white high-gloss tiles. It's a large, homely kitchen, despite being in a penthouse apartment.

WHAT IS YOUR FAVOURITE ASPECT OF THE KITCHEN? Mal talked me into investing in top-end appliances such as the Sub-Zero refrigerator and wine fridge. The Gaggenau induction cooktop is my new favourite after years of using gas. And I insisted on the Fisher & Paykel CoolDrawer. These things make a big difference to a passionate, but amateur, cook like me.

ANY DESIGN CHANGES YOU'D MAKE? There's really nothing I would change. It's a beautiful kitchen where I can store and display my collection of kitchen and tableware without it ever looking untidy. I also love having a large back kitchen where all the prep can go on and many dry goods can be stored on open shelves and pans can hang from butcher's hooks.

WHAT'S YOUR GO-TO MEAL FOR ENTERTAINING? I like to start a dinner party with a dish called "fire and ice". It's a tuna ceviche accompanied by a shot of gold tequila and a shot of orange and tomato with finely chopped onion. The tequila ensures the party gets off to a rip-roaring start. I always say it's so my guests will forget the rest of the meal in case it goes wrong. >

"I LOVE HAVING A LARGE BACK KITCHEN WHERE ALL THE PREP CAN GO ON"





A SMALL BUTTON WITH A BIG IMPACT

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The Select technology now makes working in the kitchen even more user-friendly. The flow of water can be conveniently turned on and off via the Select button on the top of the mixer. As well as operating the mixer conventionally using the handle, you can also stop the flow of water while you're on the go, using your finger, elbow or the back of your hand. All without having to interrupt the flow of your work. Unintentional adjustment of temperature or flow rate is a thing of the past.



FACT FILE

Cabinetry: Stained crown-cut oak veneer; scullery lacquered in black; handles Barcelona by Katalog

Walls: Aalto 'Prototype' Hardware: Blum

Tiles: White subway, Tile Space **Benchtops:** Concrete (Terrazzo + Stoneworks), stainless (SJ Crosbie)

Sink: Black Aoraki, Heritage

Hardware

Butler's sink (scullery): Acquello Fireclay from In Residence Tapware: Black Zucchetti Pan

Lights: Ample by Tim Webber **Cooker and rangehood:** Falcon

Fridge: Samsung Dishwasher: Asko



Natalie Du Bois, Du Bois Design

THE ARTFUL KITCHEN

Creativity and artfulness – and not just in a foodie sense – is celebrated in this family-centric room, which is part utilitarian zone, part gallery. Helen Wild, a lawyer, and Andrew Dickens, Newstalk ZB host, live in this Ponsonby villa with their two teenage boys and a labradoodle. When they approached designer Natalie Du Bois, imperfection was an original request in their brief. "They wanted the kitchen to look lived in," says Natalie. "It also needed lots of places to display art and an eclectic collection of objects."

The kitchen was relocated to an extension, where a stained-glass door harks back to the 1920s. Within this busy household, Helen and Andrew wanted the space to function seamlessly around family life, and to entertain. Natalie opted for a decent-sized scullery, hidden from view, with a toaster, microwave and jug, plus open shelving where everything is on view. "The boys can come home, throw down their school bags and make piles of toast to keep them going until dinner." That leaves the main body of the kitchen tidy and presentable.

"This is a place of memories and of history," says Natalie. Along with a wall dedicated to artwork, shots of colour are provided by a line-up of ceramics, including quirky candelabras, terracotta tagines and casserole dishes, and cookbooks galore. The star turn is an island benchtop in concrete that cantilevers over the edge of the cabinetry to become a breakfast bar.

The industrial nature of the concrete is very much of the moment, yet there are elements that hark back to the traditional. "This kitchen combines a number of styles," says Natalie, "but they do not fight each other." The timber cabinetry is rustic; the butler's sink and plate racks in the scullery have a farmhouse flavour. Subway tiles are classic New York and the black quartz sink and tapware of the island bench are ultra-modern.

The palette of materials melds to form a kitchen where the owners, who love to have guests around, can host friends in a room that makes a nod to the past but is also present perfect.

HOMEOWNER HELEN WILD

WHY DID YOU LIKE THE IDEA OF A CONCRETE BENCH? We wanted a natural material with strength and character, but also with imperfections. I love the warmth of concrete and how it brings our family together at the beginning and end of the day. I still shudder to remember how it nearly broke the backs of 14 grown men to lift all 500kg of it into our home. It's here to stay!

LOTS OF OPEN SHELVING WAS ONE REQUEST – TELL ME ABOUT SOME OF YOUR KEEPSAKES. Open shelving in the scullery is essential, since I am a foodie and seeing the ingredients in my pantry inspires me. Over the years I've also collected a range of beautiful dishes and utensils. They're an expression of who I am. I've also inherited many pieces from my late mother, each of which evokes memories, including a red bowl that was used every Christmas to make our traditional "Norwegian trifle". My mum also started me off with my Cornishware collection. >

THIS PAGE Helen Wild and Andrew Dickens' eclectically styled kitchen has a concrete island benchtop that cantilevers over the cabinetry to form a breakfast bar; the Pedro bar stools are by Simon James; neutral walls showcase the couple's art collection, with a hidden scullery (pictured below beyond the fridge) to accommodate any mess.







FACT FILE

Base units: American oak veneer with a clear matt varnish Cabinet door colours (from left): Dulux 'Malt Shake', Resene 'Boulevard', Dulux 'McKellar Saddle' Handles: Custom-made (by Powersurge) brushed brass Benchtop: Caesarstone Pure White Sink: Ikon sink in Kinloch White Kitchen mixer: Pike Alpina Refrigerator: Fisher & Paykel flush-fit fridge-freezer Bar stools: IMO Baker Scullery benchtops: Formica ColorCore White Scullery base units: Melteca Snowdrift White

THIS PAGE Designer Tomi Williams used design cues from the 50s, including a run of coloured cabinetry; a wall of oak veneer cupboards up to the full 3.4m stud height hides a pantry, fridge-freezer and storage. The scullery/laundry incorporates a small media centre.

Tomi Williams, Indigo Design

THE BEST OF BOTH ERAS

Mixing retro ideas with modern materials proved the perfect recipe in this kitchen in a renovated Mt Eden villa on a sunny corner section. "The clients love mid-century design," says Tomi Williams of Indigo Design, "and they were happy to include some bold elements." With three young boys, those brave design moves had to be tempered by practicality. So Tomi used colour and style cues from the 1950s, translated for a contemporary context.

Part of her role was to delineate the kitchen amid the rest of the open-plan living. An island bench sections off the zone and wood veneer further defines this north-west side of the room. To give the illusion of a bigger space, Tomi integrated a pantry, fridge-freezer and overflow crockery cupboard into a wall to one side. American oak veneer panels that reach to the top of the 3.4m stud make a significant impression. Further storage is provided in a separate scullery and laundry with a mix of open shelves and cupboards. On one side of this room, a media centre has been created, equipped with a chalkboard and computer. "It's somewhere the kids can hang out and be nearby," says Tomi.

The island bench that is the central focus of the kitchen has a wine fridge built into one side. On the opposite side, the benchtop cantilevers over the edge to allow the entire family to enjoy breakfast here together.

Tomi countered the client's worry that there might be too much wood by using a crisp white benchtop in engineered stone – "fresh yet sensible for kids" – along with colour on the bank of cupboards along the back wall.

Choosing the right tones for these was imperative. Tomi researched modernist shades and also drew inspiration from the blues and greens in a vase that the owner treasured. To emulate

the mid-century style, she encased the coloured cupboards in a wooden frame.

The client favoured curvaceous lines and the finishing touches include slender handles custom-made in brushed brass. Three rounded Flowerpot pendant lights, designed by Verner Panton in 1968, give off a beautifully muted glow. "Eight other recessed light fittings ensure the kitchen is really well lit, so these were chosen for their aesthetic rather than their strong function."

Something old, something new, and an aesthetic borrowed from the past has created an original space that melds two eras. "It was wonderful working with a client who is prepared to do something different," says Tomi.

HOMEOWNER KELLY TECKE

WHAT IS YOUR FAVOURITE PART OF THE KITCHEN? Everything! The wall of oak cupboards, the coloured cabinets, the brass handles... The part we'd find hard to live without, though, is the big island with seating along two sides. It's the place where we gather, whether it's for breakfast with the kids, coffee with a friend or drinks at the weekend. (We love our sneaky drinks fridge hidden in the island too!)

WHY WORK WITH A KITCHEN OR INTERIOR DESIGNER? Kitchens are complex – they need to look great and function perfectly. With an interior designer, you can be sure you are going to nail both. In our case, Tomi created a fresh, unique design that incorporated our ideas and melds seamlessly with the rest of our interior. She ensured that the right materials were used for our busy household and her experience meant we were able to avoid common pitfalls. Given how much time you can spend in your kitchen, even the tiniest thing that doesn't work quite right or isn't in the right place can turn into a big bugbear. It's a much better idea to get the expertise upfront to ensure that doesn't happen.











ROUND AND ROUND IT GOES

Wine connoisseurs will salivate over this underground wine cellar, included in a makeover of a Victorian villa in Ponsonby by interior designer Jason Bonham. His clients, a couple originally from the UK, are serious collectors and have amassed a bit of a cache over 25 years. It quickly became clear they'd need somewhere special to store such a hoard.

Following some investigation, Jason came across a UK-based company called Spiral Cellars, which designed exquisite bespoke wine "galleries" accessed via a spiral staircase.

The project necessitated the excavation of a 3m diameter space (that was also 3m deep) beneath the kitchen. Once the substructure was in place and the space fully lined, the design was assembled from precast circular concrete blocks. The clients opted for a glass and stainless steel cover for the white-painted

cellar. Ambient LED lighting turns this into a spectacular viewing opportunity. The homeowners are keen entertainers and many of their guests do a double-take when they first encounter the glass-topped cellar. "They're understandably reluctant to walk over it, as is the family cat," says Jason.

Vented and ducted to keep the wine at the perfect temperature, the cellar, which came at a cost of around \$60,000, will undoubtedly inspire many a dinner party conversation. It is the first of its kind installed in New Zealand. "The clients are wonderfully adventurous and the cellar is truly a feat of engineering, but the challenges are not insurmountable, even in renovations," says Jason.

For more information see spiralcellars.co.uk. Wine and Wood Ltd, based in Tauranga, is the local agent.

KITCHEN TRENDS TO WATCH

TACTILE TILES: Embossing and 3D effects have brought a whole new textural dimension to tiles. Frozen Garden from Bisazza is pictured right (**no 1**) as a splashback, but other options for splashbacks with impact are tiles that look like chalky painted brick (such as Tessere Bianco Mosaico and Track Brick) and the New York Brick Collection. All available from Tile Space.

FLUSH WITH SUCCESS: Mark Elmore, head of design at Fisher & Paykel, says the company's new family of slide-in, flush-fit refrigerators are an exciting development that fit into, rather than fight with, the kitchen cabinetry. "Slide-in refrigerators with custom-panelling and handles allow seamless integration with uninterrupted cabinetry lines," says Mark.

DARK ARTS: Black has been a firm favourite in women's fashion for years and now Kiwis are also crazy for the stylish mood set by black appliances, including fridges! One to take note of is Liebherr's side-by-side fridge-freezer in black steel (the finish also apparently reduces fingerprints; pictured right, **no 2**), which received a special mention in the 2016 German Design Awards.

ITTAKES TWO: When it comes to a trending material palette for kitchens, black is putting on a strong show, often warmed by touches of timber (see page 149). This pairing is reflected in the design of Blum's new Ambia-line range of in-drawer organisers (no 3), where black drawer bases are sorted with pull-out frames and cross dividers in oak. >







THE WET SET: Did you know you can cook crème brûlée in a steam oven? Or make yoghurt, skin tomatoes and sanitise babies' bottles? The interest in the use of steam in food preparation is increasing – and not just because steaming is healthier and seals in the nutritional value of the food. Miele now offer benchtop steam ovens and built-in models, as well as ovens that feature a combination of steam and dry heat (their DGC 6800 XL CleanSteel steam combination oven is pictured above, **no 4**). This year, Gaggenau are adding two features to their Combi-steam oven: a sous-vide steam option and a fully automatic cleaning function.

LUSTRE TO LUST AFTER: Chunky, substantial, yet oh so stylish, we love the new Buster + Punch door hardware made from solid metals. The company began in a garage in East London and offers delicious crafted detailing, such as a diamond-cut finish and penny button fastenings. Available from Trenzseater.

ENABLE THE TABLE: Do away with an item of furniture to save space but still enjoy the benefits of a kitchen table by extending the island bench to emulate one (above right, **no** 5). For a traditional touch, turned legs can be used for the table end (see page 143).

OPEN SESAME: Look, Mum, no handles! Integrated appliances and cabinetry with handle-less fronts are ever more common. Servo-Drive from Blum can be installed to offer an electric glide-open operation that can be instigated with just one touch.





TENDER MERCIES: A tender, precisely cooked steak is one of life's great pleasures but is often hard to achieve. The Bosch PerfectFry sensor takes the guesswork out of getting the pan to the right heat and keeping it there. High-precision sensors inside the cooktop measure the temperature and regulate it so all you need focus on is taking the steak out of the pan when it's cooked to your liking.

ATTRACTIVE OPPOSITES: Pick out open shelving in a contrast colour or texture. This is a popular design device for functional use in Europe but seems to be used more regularly for display purposes here in New Zealand, says the team at Kitchen Studio.

COLOUR ON TAP: Design and Project Manager of Eucalyptus Designs, Kelly Gammie, says sinks and tapware are becoming less utilitarian and more integral to the design. Tapware in black or made from precious metals like copper and brass or brushed steel (the Axor Starck bi-colour mixer with pull-out spray from Hansgrohe is pictured below left, **no 6**) are featuring alongside a coloured sink in engineered stone. And we love the Axor Citterio Select push-button kitchen mixer for its practical good looks.

CONTACTS

Blum blum.com/nz/en/
Celia Visser Design visserdesign.co.nz
Du Bois Design duboisdesign.co.nz
Eucalyptus Design eucalyptusdesign.co.nz
Hansgrohe hansgrohe.com.au
Indigo Design indigodesign.co.nz
Jason Bonham bonhaminterior.com
Kitchen Studio kitchenstudio.co.nz
Mal Corboy Design malcorboy.com
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Take a fresh look at classic style with Cashmere Midnight Rain, from Maxwell & Williams. Designed by Claire Chilcott, this prestige dinnerware features a striking black raindrop pattern against the natural white of fine bone china. www.maxwellandwilliams.co.nz











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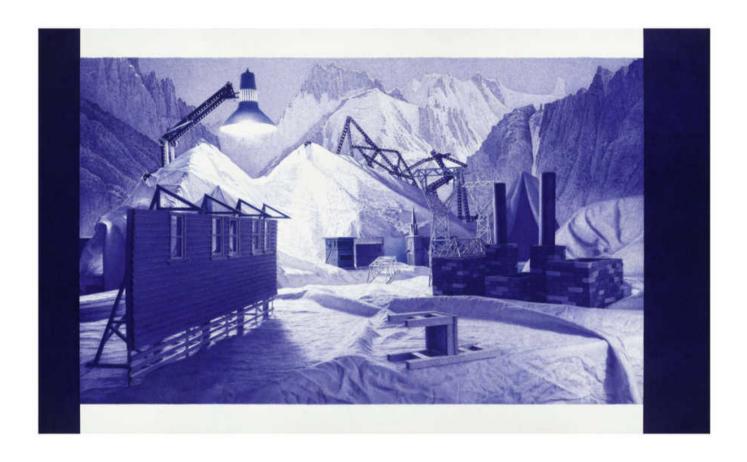


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ART, BOOKS & BLOGS

Inspiration for lovers of art, design and books



ON POINT

The ballpoint pen is more often used to write shopping lists than to produce fine art. Stephen Ellis employs a particular brand that rolls out a luminous blue ink. The surreal drawings that result have sharpness of focus, strong, directional lighting and a compelling sense of depth. Ellis' impossible scenes are in fact exquisitely accurate, because they are based on models he makes of his subjects, lit like museum dioramas. His 20 years in the film and TV industries stand him in good stead here. His theme is human

impotence in the face of nature's elemental forces – timely, in a world affected by climate change. Against backgrounds of mighty mountains and surging seas we see the flimsy works of man: facades, piers, furniture, Meccano columns and pathetic attempts to simulate snowy peaks by draping sheets over scaffolding. As Ellis says: "The painstaking accumulation of large images out of tiny marks speaks to the heroic futility of attempting to repair a damaged planet." Warwick Brown



STEPHEN ELLIS
AGE: 58
LIVES IN: Auckland and Thames
DEALER GALLERY: Sanderson
Contemporary, Auckland
PRICE RANGE: \$2900-\$9800
NEXT EXHIBITION: April 2016
WORK ILLUSTRATED: Empire,
Palace, Throne, 2015, ballpoint pen and
correction fluid on paper, 106 x 176cm

Kit Kemp: Every Room Tells a Story

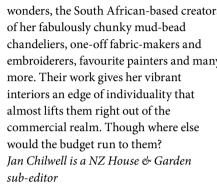
Hardie Grant Books, \$75, 256 pages, hardback

"I'm more frightened of beige than any other colour in the spectrum," says interior designer Kit Kemp, rather disingenuously, perhaps. Among design professionals, trashing beige seems to be more about putting an aesthetic stake in the sand rather than actually banishing that inoffensive and useful neutral. But Kemp, co-owner with husband Tim of a group of luxury hotels in London and NYC, is certainly all about



empire. She's also modishly interested in "telling the story" of her various design collaborators, including Mimi of Biarritz, who "looks like a little sparrow" and

creates shell and mosaic-encrusted wonders, the South African-based creators of her fabulously chunky mud-bead chandeliers, one-off fabric-makers and embroiderers, favourite painters and many more. Their work gives her vibrant interiors an edge of individuality that almost lifts them right out of the commercial realm. Though where else would the budget run to them? Jan Chilwell is a NZ House & Garden sub-editor

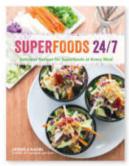


Superfoods 24/7

JESSICA NADEL Murdoch Books, \$32.99, 176 pages, softback

Getting superfoods into every meal is the purpose of this cookbook of approximately 100 vegan recipes. It doesn't focus only on trendy ingredients;

along with the expected chia, kale, quinoa, gogi berries et al, it's encouraging to see "old-timers" such as apples, carrots, oats and spinach being lauded for their dietary value. These readily available and cheap items get overlooked all too often. This Canada-based author (she has a blog, cupcakesandkale.ca) doesn't shy away from using pantry staples like flour and



sugar (albeit unrefined) either. Just as well, because cooking vegan is complicated enough. Her egg replacements are simple, gloopy concoctions made with either ground flaxseeds or chia seeds. In fact, all her recipes are pretty simple and practical. You could start with a Walnut

Cacao Smoothie for breakfast, graze on Sunflower Seed Pâté, tuck into Pistachio & Broccoli Pilaf for lunch, then enjoy hearty Spaghetti & Quinoa "Meatballs" for dinner and perhaps a lick of Lucuma Ice Cream for later. Certainly wouldn't be a boring way to eat. All recipes come with a nutritional breakdown. Sally Butters is NZ House & Garden's food editor

PICK OF THE BLOGS - Oh Joy!

The first thing you notice upon visiting Joy Cho's eponymous blog (ohjoy.blogs. com) is the exuberant use of colour. Oh Joy! started life as a graphic design studio and now includes product lines, how-to lifestyle videos as well as a daily blog, celebrating bright and bold design, decor, fashion and even food (the rainbowstriped, fruity frozen ice cubes are my favourite and would go down a treat at parties). I love her colourful round-ups of decor items (a recent post featured 10 quirky cushions, including one that looked like a poached egg) and practical decorating tips, such as repurposing old vessels as vases. Andrea Warmington

Deliciously Ella Every Day ELLA WOODWARD

Hachette, \$34.99, 256 pages, softback



Beautiful young women extolling the virtues of wholefood or plant-based diets seems to be a bit of a cookbook trend at the moment. Gone are the days

when cookbooks just had pictures of the food, with the writer in a mugshot on the back. Now they're just as styled as the food, posing not only in the kitchen but on a bike, in a bikini, even bouncing on a bed. Londoner Ella Woodward is training as a naturopathic nutritionist and blogs about food (deliciouslyella.com). Her 100 recipes are easy, simple things for everyday meals - plant-based, dairy- and gluten-free. It's an appealing compilation, whether you're vegan or not, and the handful of recipes I've made - Spicy Hummus, Miso & Sesame Brown Rice, Cashew Coleslaw, and Chickpea, Quinoa & Turmeric Curry - have all been quick, inexpensive and deliciously nutritious: a winning formula. Sally Butters

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A Woman's Huts and Hideaways

GILL HERIZ

Cico Books, NZ distributor Bookreps, \$39.99, 208 pages, bardback



Suffolk-based artist Gill Heriz obviously struck a nerve with her first book, A Woman's Shed, which has sold its shingles off, according to

the publishers. So now there is Huts and Hideways, which simply bursts with cabins, shacks, yurts and caravans; cob, shingle, thatch and rammed earth; beach huts, gypsy wagons and even a fetching African-style round hut, most of which can be found in various parts of the UK or Portland Oregon. The lively text documents a range of reasons for the existence of these little wonders, from the standard retreat or studio to full-scale attempts to be at one with the earth (mortgage-free). Jan Chilwell

Flowers Are My Passport

J BARRY FERGUSÓN

Self published, \$49.99, 242 pages, hardback



Barry Ferguson, a New Zealander by birth, achieved impressive success in New York (he has now retired to Mahurangi, see NZ House &

Garden, September 2012). His ability with flowers, business acumen, social skills and acute attention to detail propelled him to dizzy heights in the Big Apple and elsewhere. As well as recounting Barry's life with flowers, this illustrated autobiography-cum-memoir relishes his adventures among the NYC glitterati and he has an astonishing recall of events along the way. Inevitably, Barry's story is peppered with famous names, but he tells it all in an understated and charming way. Gordon Collier







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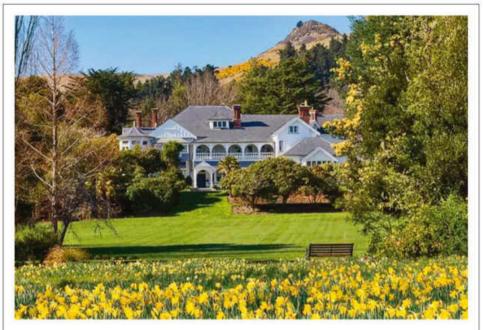






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Whether you adore casual charm, upscale elegance or all things shabby chic, the Chatsworth accent chair is sure to please. This beautiful linen chair is a wonderful example of classic retro design. The linen covering and solid wooden legs combine to create a chair that suits a living room, bedroom or even a formal room. \$725, www.zuca.co.nz







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small stuff

THAT'S MAKING A SPLASH



BEST ROSÉ

Voted best rosé out of 75 rosé wines tasted in Cuisine magazine, Two Rivers L'ile de Beauté Rosé 2015 is made from 100 per cent pinot noir grapes. "Its winning personality comes through in the deceptive depth of the strawberry-infused fruit." Sensational summer drinking. RRP \$25, www.tworivers.co.nz

URBAN EYE

Our local experts find what's hot around the country

MATAKANA rosemary barraclough

PLUME CAFE

This sunny cafe set in a pretty garden has a new chef and a new menu that's attracting the summer hordes. Nab a shady outside table, sip a glass of Plume's own grape juice and choose from fare that ranges from the popular Plume club sandwich to chilli chicken salad with mandarin vinaigrette. The cafe's German baker bakes all bread and pastries on site. 1335 Leigh Rd, (09) 423 0390, plumerestaurant.co.nz/plume-cafe

OLD SCHOOL INC

This cute wee shop is sure to push your nostalgia button - it's crammed with "old school" vintage Kiwiana plus industrial-style furniture and lighting. Lucy Scott, whose home (NZ H&G, Jan 2016) is on our Matakana house tour, discovered many of her home's treasures there. Old School Inc is one of six stores on Matakana's Collectables Trail (collectablestrail. co.nz) - perfect for sniffing out personality-packed pieces.





THE VIVIAN

It's easy to linger at this three-year-old purpose-built gallery, which is the location of the *NZ House & Garden* House Tour Hub on 4 March. You're welcome to picnic in the expansive garden while you admire the sculpture or peruse the many offerings in the stockroom. The annual Flower Show exhibition opens for tourgoers on 4 March too, with 15 artists from all over the country serving up different floral-themed offerings (last year's exhibition is pictured above). There's something for every taste and wallet, with works ranging from \$200 to \$10,000. **39 Omaha Valley Rd, (09) 422 9995, theyivian.co.nz**

AUCKLAND andrea warmington



MISS LOLO

This bold showroom in Herne Bay is a haven for colour fiends. Miss Lolo's brightly upholstered furniture (such as the Miss Clementine couch on our news pages) is the absolute antithesis of beige.

218 Jervois Rd, Herne Bay, (09) 376 1418

JONES THE GROCER

This building in the heart of Mt Eden village has been through many incarnations over the past few years, but I'm hoping the latest one sticks - it's the newest Auckland location for Jones the Grocer. There's great coffee, cabinets stocked with treats and a small selection of gourmet goods (try the home-made Saffron & Lemon Myrtle Tagliatelle).

425 Mt Eden Rd, Mt Eden, (09) 638 8158

BLEND

Cyclists, this one's for you - a little store on the city fringe that's home to a seriously cool selection of bicycle accessories you never knew you needed. There are cute hand-woven baskets, leather panniers, a bicycle wine rack... plus more practical bits and pieces such as locks and lights. They're also retailers of the retro-style Tokyobike.

9 Mt Eden Rd, Eden Terrace, 021 899 500, blendstore.co.nz



NEW PLYMOUTH ROSEMARY BARRACIOUGH

KIN & CO

Kin & Co is the new kid on the block in Oakura for coffee, lunches and yummy treats. You'll find sandwiches and healthy salads that are perfect for a picnic- a beetroot and pomegranate power salad was on offer the day we called. If it's hot, try one of their trademark iced coffees. Their deli is also worth a look, specialising in local, organic gourmet offerings.

1151 South Rd, Oakura, (06) 752 7270



This design store has recently shifted from the city fringe to a bigger store in the centre of town, with room to spread out their covetable collectables everything from Kartell lamps to Philippe Starck Abbracciaio candleholders. You'll find furniture in many styles, from modern Scandi pieces to antiques, artworks, cushions, lighting and an inspiring selection of design books. The store offers an interior design service and has an extensive fabric library. 52 Currie St, (06) 757 8566





ATRICK REYNOLDS

LEN LYE CENTRE

You can't miss the shimmering metallic facade of the new, muchadmired Len Lye Centre, which houses Lye's archives, gallery space and a 62-seat cinema. Step inside and take in its latest exhibition. Len Lye: Flora and Fauna runs until 3 April 2016 and looks at the way the natural world inspired Lye's art. If you're in town for the NZ House & Garden tour on 11 March, the Len Lye Centre is directly opposite the House Tours Hub in the White Hart Hotel building.

42 Queen St, (06) 759 6060, govettbrewster.com

CHRISTCHURCH LEE SUCKLING



CAVIT & CO.

New Zealand's third Cavit & Co outpost opened in Christchurch in late 2015, bringing their special mix of luxurious furniture from top international brands to Cantabrians. The Cavit & Co aesthetic combines classic elegance with sleek modern design and the store's interior design service will help you tailor your decorating vision.

148 Victoria St, (03) 929 0013, cavitco.com

HANDS

Hands in Elmwood Village stocks everything a craft lover could desire, from fine merino and silk wool blends to Martha Stewart craft paints, attended by staff with a sound knowledge of the latest craft trends. Workshops focus on teaching skills such as bookbinding and making fascinators for the races.

5 Normans Rd, Elmwood Village, (03) 355 9099, hands.co.nz

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Situated in an old warehouse. Corcovado stocks rustic-style furniture made from natural and sustainable materials. You can find bamboo ladders, cowhide benches, recycled teak cabinets and an array of leather chairs, many of which are handmade and limited edition. They also source one-off and antique pieces for their "Originals" range.

4 Chapmans Rd, Hillsborough, (03) 384 3965, corcovado.co.nz



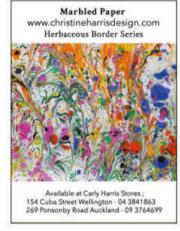








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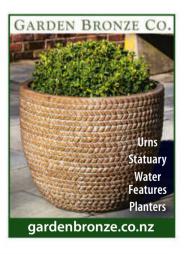
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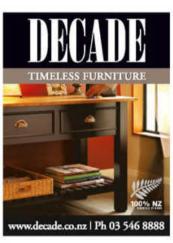
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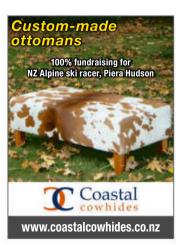














NZHOUSE & GARDEN

APRIL ISSUE
on sale 21 March

All so different; all so stylish!
We've got a vintage crop
of Kiwis' homes and gardens,
from Lyttelton to London,
lined up for our next issue.
You'll love it.



At Nicola Cranfield's Wellington home, we talk style trends – and healthy eating.



This gem of a garden is a lesson in making the most of a small space.



She swore she'd never buy a bungalow; now she's a huge fan. We visit the owners of this dreamy Devonport renovation and pick their brains for bungalow renovation tips.



Fabulous figs. They're in season now and we've got five effortless and utterly luscious recipes.



Expat Bridie Hall is making her presence felt in the London homeware scene. We visit her.



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